turbofan®

30DSERIES

G32D4/D5

(Digital Operation)

Service Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT®

BLUE SEAL®

11 May 2015

Amendment 10

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G32 Turbofan Convection Oven.

Model Numbers Covered in this Manual

G32D4 - Turbofan Oven - 4 Tray Convection Oven.

G32D5 - Turbofan Oven - 5 Tray Convection Oven.

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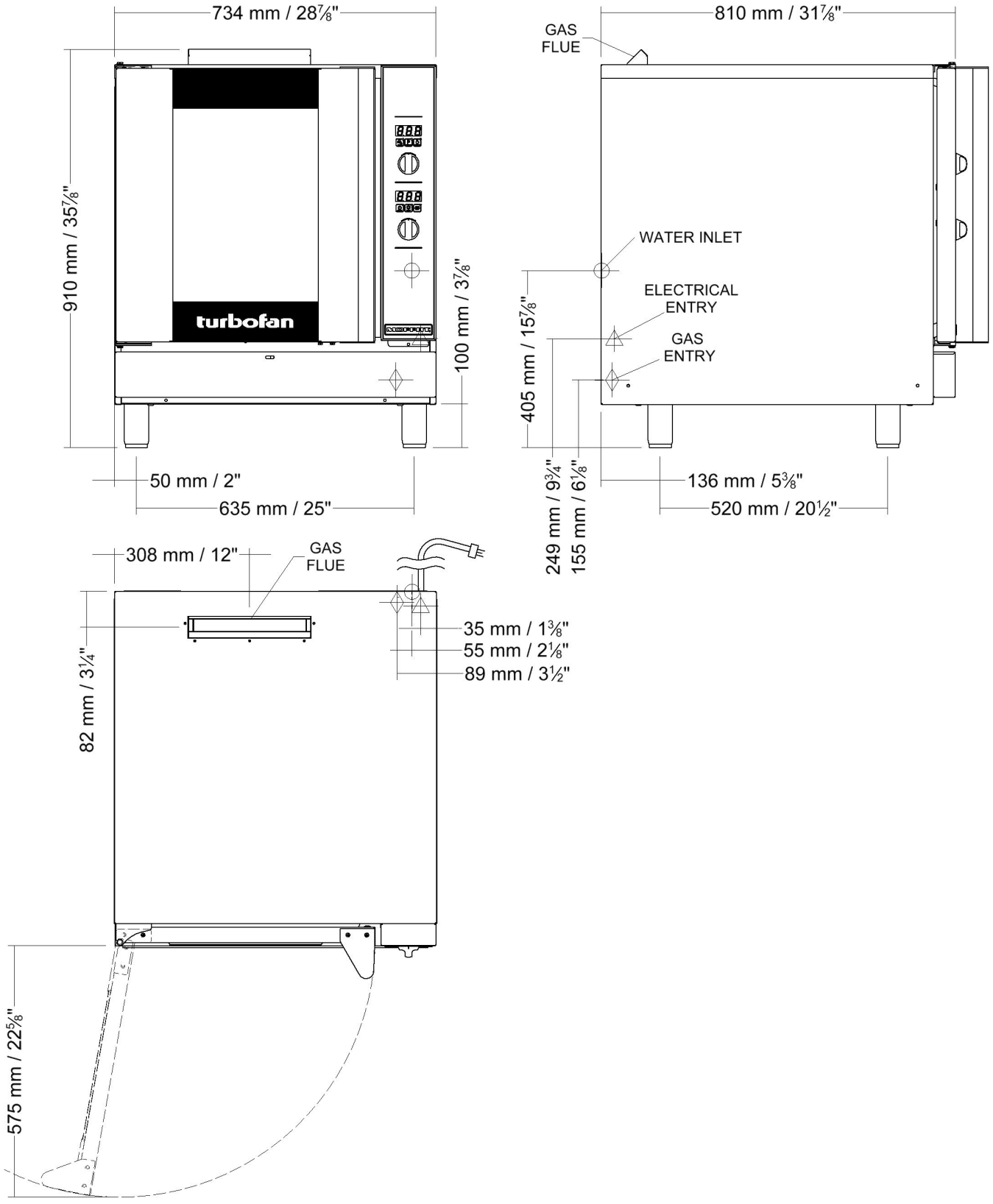
WARNING:

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.
IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, MAINTENANCE OR SERVICE MAY CAUSE PROPERTY DAMAGE, INJURY OR DEATH.
ENSURE ELECTRIC AND GAS SUPPLIES ARE TURNED OFF BEFORE SERVICING.
ALWAYS TEST AFTER SERVICE REPAIRS

G32D4/D5


734 mm / 28⅞"
910 mm / 35⅞"
100 mm / 3⅞"
turbofan
50 mm / 2"
635 mm / 25"
810 mm / 31⅞"
GAS FLUE
WATER INLET
ELECTRICAL ENTRY
GAS ENTRY
405 mm / 15⅞"
249 mm / 9¾"
155 mm / 6⅛"
136 mm / 5⅜"
520 mm / 20½"
308 mm / 12"
GAS FLUE
82 mm / 3¼"
35 mm / 1⅜"
55 mm / 2⅛"
89 mm / 3½"
575 mm / 22⅝"

Oven Gas Supply Requirements and Specifications

G32D5 (110 - 120V):

		Natural Gas	LP Gas
Input Rating		35 MJ/hr.	35 MJ/hr.
Supply Pressure		1.75 kPa.	2.75 kPa.
Operating Pressure		1.05 kPa.	2.75 kPa.
Gas Connection		½" NPT.	
Electrical Power Ratings		1 Phase, 110-120V, 60HZ, 220W.	
Oven Tray Details	**Tray Capacity**	5 x US Full Pan.	
	Tray Spacing	85mm / $3^{1}/_{3}$".	
Water Connection		¾" BSP with ¾" GHT Adaptor supplied (80 psi / 550 kPa maximum pressure).	

G32D4 (240V) - UK Only:

Category: **$II_{2H3P.}$**
Flue Type: **$A_{1.}$**

		Natural Gas	Propane
Input Rating		10 kW	10 kW
Supply Pressure		20 mbar	30 - 37 mbar
Operating Pressure		10 mbar	25 mbar
Gas Connection		½" BSP Male.	
Electrical Power Ratings		220-240V, 1P+N+E, 50/60HZ, 200W.	
Oven Tray Details	**Tray Capacity**	4, 18" x 26" / 460 x 660 Full Size Sheet Pan Capacity. 4, 600 x 400 Tray Capacity.	
	Tray Spacing	110mm.	
Water Connection		¾" BSP (80 psi / 550 kPa maximum pressure).	

G32D4 (220 - 240V) - All Other Markets:

		Natural Gas	LP Gas (Propane)
Input Rating		35 MJ/hr.	35 MJ/hr.
Supply Pressure		1.13 - 3.4 kPa.	2.75 - 5.0 kPa.
Operating Pressure		0.75 kPa.	2.35 kPa.
Gas Connection		½" BSP Male.	
Electrical Power Ratings		220-240V, 1P+N+E, 50/60HZ, 200W.	
Oven Tray Details	**Tray Capacity**	4 x US Full Pan / EN 600 x 400.	
	Tray Spacing	110mm.	
Water Connection		¾" BSP (80 psi / 550 kPa maximum pressure).	

Installation Requirements

Important:

- **Installation shall comply with local gas, electrical and health and safety requirements.**
- **It is most important that this oven is installed correctly and that oven operation is correct before use.**
- **If you have any questions regarding the proper installation and / or operation of this oven, please contact your local Turbofan distributor.**

This installation of this appliance must conform with local codes, or in the absence of local codes, must conform to the National Codes shown below covering gas and electrical safety.

Australia:	- AS5601	- Gas Installations.
New Zealand:	- NZS5261	- Gas Installation.
Australia / New Zealand:	- AS/NZS3000	- Wiring Rules.
United Kingdom:	- Gas Safety (Installation & Use) Regulations 1998.	
	- BS6173	- Installation of Catering Appliances.
	- BS5440 1 & 2	- Installation Flueing & Ventilation.
	- BS7671	- Requirements for Electrical Installations.
Ireland:	- IS 820	- Non - Domestic Gas Installations.

Installation

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturers specifications shown above, will void the warranty.

This oven must be electrically earthed / grounded in accordance with local codes.

Installation must allow for a sufficient flow of fresh air for the combustion air supply. Combustion air requirements:

Natural Gas	**10m³/hr.**
LPG	**9m³/hr.**

Components having adjustments protected (e.g. paint sealed) by manufacturer are only to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the oven and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your oven:-
   - 4 x Leg Adjustable.
   - Adaptor Brass. } **USA / Canada Only)**
   - Rubber Washer. }
4. Report any deficiencies to the distributor who supplied your oven.
5. Securely fit the 4 legs supplied with the oven.
6. Check that the available gas and electrical supply is correct to that shown on the Technical Data Plate located on the front right hand side panel.

   - **Refer to 'Specifications' section, 'Oven Specifications Tables'.**

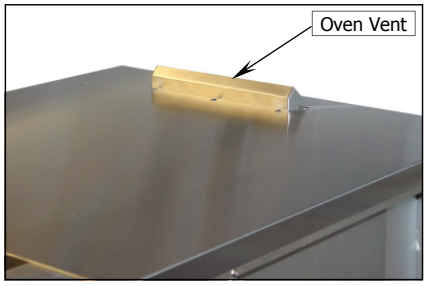
Technical Data Plate - Location

Location

1. This oven must be installed in an area of adequate air supply. Adequate ventilation is essential, to prevent dangerous build up of combustion products. DO NOT obstruct the air flow around the ventilation slots.
2. This oven must be fitted on supplied legs in all installations. (When installed on a manufacturers stand, the legs are used to locate the oven in the correct position.
3. All air for burner combustion is supplied from beneath the appliance. Legs must always be fitted and no obstructions placed beneath or around the base of the appliance, as obstructions will cause incorrect operation and / or failure of the appliance.
4. Installation must allow for a sufficient flow of fresh air for the combustion air supply.
5. The area around the appliance must be kept free and clear from combustibles.
6. Position the oven in its approximate working position. It should be positioned so that the control panel and oven shelves are easily reachable for loading and unloading.
7. Use a spirit level to ensure oven is level from side to side and front to back. (If this is not carried out, uneven cooking could occur).

Important:

The vent located on the top of the oven must NOT be obstructed.



Clearances

1. To ensure correct ventilation for the motor and controller, the following minimum installation clearances are to be adhered to:

CLEARANCE FROM SOURCE OF HEAT.
A minimum distance of 300mm (12") from appliance sides is required.

	Combustible Surface	Non Combustible Surface
Top	600mm/24"	200mm/8"
Left / Right Hand Side	75mm/3"	75mm/3"
Rear	75mm/3"	75mm/3"

NOTE: Fixed installations require at least 500mm clearance at the right hand side of oven for service access.

Electrical Connection

Warning

This oven must be earthed / grounded.

Each oven should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the oven and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

Check the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the oven side panel.
Ensure that the oven is fitted with the appropriate power cord and plug.

Gas Connection

A ½" BSP or ½" N.P.T connection is provided at the bottom rear of the oven.

A restraint chain anchor has been provided below the gas connection point on the appliance, for fitment of a restraint chain.

It is important that adequately sized piping run directly to the connection joint on the oven with as few tees and elbows as possible to give maximum supply volume.

A suitable jointing compound which resists the break down action of LPG must be used on every gas connection.

Check all gas connections for leakages using soapy water or other gas detecting equipment.

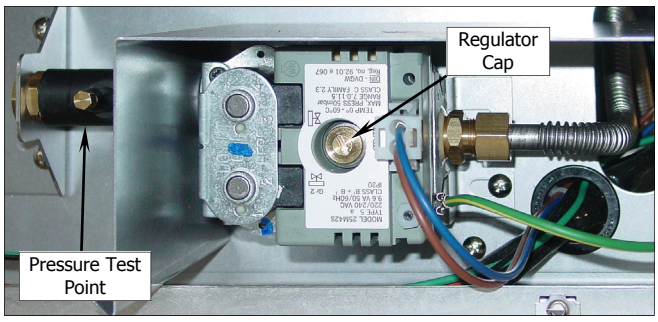
Warning

Do not use a naked flame to check for gas leakages.

Check the technical data plate located on the front right hand corner of the oven, for correct operating pressure and gas orifice size for the gas being used, before operation.

The appliance combination gas valve is fitted with an internal regulator for adjusting the operating pressure. To access, remove appropriately marked service panel from beneath the oven door. Unscrew and remove regulator cap from the gas valve. Adjust the regulator to achieve the stated pressure. Also refer to the 'Specifications' section.

NOTE: The Pressure Test Point is located behind the front service panel beneath the oven door.



Water Connection - Optional

NOTE: If the Moisture Mode cooking option is not required, the oven does not need to be connected to a water supply.

1. Tighten 2 screws securing water connection to rear of oven. (These have purposely been left loose to prevent damage to the water connection during transit).
2. Connect a cold water supply to the water inlet (R ¾" Connector) on the oven.

- Max Inlet Pressure 80psi / 550kPa.

3. Turn 'On' the water supply and check for leaks.

Recommended Water Specifications

In order to prevent corrosion or scaling in the oven and water system due to supplying water that is either too soft or too hard, the following recommendations should be used as a guideline.

Hardness:	**Between 60 and 90ppm.**
PH:	**Greater than 7.5.**
Chlorides:	**Less than 30 ppm.**

Positioning and Levelling of Oven

1. Correctly locate the oven into its final operating position and using a spirit level, adjust the oven feet so that the oven is level and at the correct height.

Stand Mounted Ovens

For ovens that are to be mounted to a stand, the oven legs are used to level the oven on the stand. Refer to the instructions supplied with separately ordered stands for mounting details.

Initial Start-Up

Before using the new oven;

1. For first time use of the oven, operate the oven for about 1 hour at 200°C/ 400°F to remove any fumes or odours which may be present.
2. Please refer to the Operation Section of this manual for details on how to correctly operate and shutdown the oven.

Commissioning

Before leaving the new installation;
Check the oven functions in accordance with the operating instructions specified in the 'Operation' section of this manual.

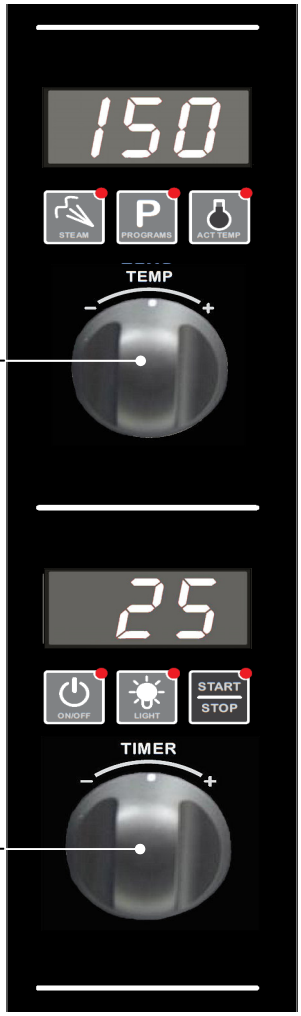
- Lighting the oven.
- Turning 'Off' the oven.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

Operation Guide

Oven Control Panel (Up to Ser. No. 762119)



Temperature Display - Shows the preset chamber temperature.
When used with 'Temperature' button, shows actual oven temperature for 5 seconds.
Shows Cooking Modes and Error Codes.

Steam Button and LED - Activates the 'Steam Mode'.

Temperature Adjustment Control.

Time Display - Shows cook time in full minutes only from 180 - 1, and seconds for final minute only.

On / Off / Stand-By Button and LED - Press 'On / Off' button once to turn the oven 'On'.
Press and hold 'On / Off' button for 2 seconds to turn the oven 'Off'.

Time Adjustment Control.

Programming Button and LED - Used to enter the 'Programming' mode.

Temperature Button and LED - Shows actual oven temperature for 5 seconds on the Temperature Display.
LED 'On' when heating; LED flashes when showing actual temperature.

Light On / Off Button and LED - Turns oven light 'On / Off'.

Start / Stop Button and LED - Pressing the 'Start / Stop' button for 2 seconds, when in the cooking cycle, will end the cooking cycle.

Oven Control Panel (From Ser. No. 762120)

Temperature Display -
Shows pre-set chamber temperature. When used with the 'Temp' key, display shows actual oven temperature for 5 seconds.
Shows cooking programs and error codes.

'Steam' Key and LED -
Used to set automated steam level or to provide a manual steam injection when in Manual Steam Mode.
LED is 'On' when automatic moisture injection is set or when steam is manually injected.

Temperature Adjustment Control

Time Display -
Shows cook time in full minutes only from 180 - 10, and in minutes and seconds for the final 10 minutes.

NOTE:
In Core Temp Mode, time display alternates between 'CP' and set core probe temperature.

'On/Off' Key and LED -
A dual-function key:
Press 'On/Off' key once to turn oven 'On'.
Press and hold 'On/Off' key for 1.5 seconds to turn the oven 'Off'.

Time Adjustment Control

NOTE: In Core Temp Mode, 'Timer' knob is used to set core probe temperature.

'Program' Key and LED -
Used to select cooking programs, and to set program parameters.

'Temp' Key and LED -
Displays actual oven temperature for 5 seconds on Temperature Display. LED 'On' when heating element is on (heating indicator).
LED flashes when Upper Display is showing actual temperature.

NOTE:
In Core Temp Mode, this key is used to display Actual Oven Temperature (Upper Display) and Core Probe Temperature (Lower Display).

'Light' Key and LED -
Switches oven lights 'On/Off'. LED is 'On' when oven lights are 'On'.

'Timer-Start/Stop' Key & LED -
The 'Timer-Start/Stop' key is used to control the following functions:-

- **Cancelling Alarm (All Modes).**
- **Starting Core Temp Mode (Core Temp Mode).**
- **Starting Timer (Manual Mode).**
- **Re-setting Timer (Manual Mode).**
- **Starting Program (Program Mode).**
- **Cancelling and Re-setting Program (Program Mode).**

Core Probe Connection Point

Changing Operator Settings

With the Oven in 'Stand-By' Mode (i.e. Power to oven but both displays blank).

1. ENTER OPERATOR PARAMETER MODE.

Press and hold 'Steam' and 'Timer-Start/Stop' keys together.

'Upper' Display will show **'PAS'**. PAS

'Lower' Display will flash **'000'**. 000

2. SETTING PASSWORD (Operator Password - 123).

Rotate 'Timer Control' to set password.
(123 - Operator Password) 123

Press 'Light' key to confirm password.

'Upper Display' will show one of the Parameter Codes, eg. PrH

'Lower Display' will show the parameter value. 185

3. SETTING THE PARAMETERS.

Rotate **'Timer'** knob to the parameter required.

Press 'Light' key to confirm parameter required. **'Lower Display'** will flash.

While **'Lower Display'** is flashing, rotate **'Timer'** knob to select value required.

Press **'Light'** key to confirm value. **'Lower Display'** will stop flashing.

4. EXITING THE PARAMETER MODE.

Press 'On/Off' key, to return to Stand-By Mode.

Operator Settings

Setting Number	Description	Setting Range	Default Setting
PrH	**Oven Pre-Heat;** - (Automatic Pre-Heat Temp on oven start-up).	**60 - 260°C** **140 - 500°F.**	**150ºC** **302ºF**
L-0	**Light Auto 'Off' Setting Time -** 0 = 'On/Off'. 1 = 1 minute auto 'Off'. 2 = 2 minutes auto 'Off', etc.	**0 - 60 mins.**	**0**
vol	**Alarm Volume -** Can be adjusted to suit operators preference.	**0 - 10.**	**5**
PrE	**Program Pre-Heating Condition -** This setting allows for pre-heating 'Ready' temperature in 'Program Mode' Mode to be set higher than Program Set Temperature. Factory Default Setting is '0' (Equal to Program Setting).	**0 - 30°C** **0 - 54°F.**	**0**
StG	**Multi-Stage Enable (From Ser. No. 762120 only).-** This setting enables multi-stage programming. Factory Default Setting is 'YES', multi-stage programming is enabled. Changing this setting to **'no'** simplifies programming and program cooking.	**'YES' or 'no'.**	**YES**

5 Parts Replacement

5.1 Replacement

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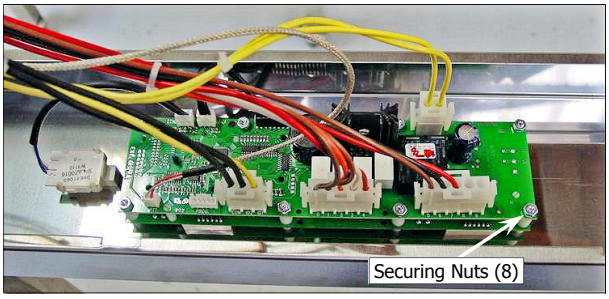
5.1 Replacement

5.1.1 Oven Controller / Encoder

To remove the Digital Control Board:-

1. Remove screw on underside of control panel.
2. Lift panel up to unhook at top.
3. Disconnect plugs from rear of control panel.

- **Note position of connectors before disconnecting plugs from control board.**



4. Disconnect earth connection at rear of control panel.
5. Undo the shake-proof securing nuts (8).
6. Remove digital control board from rear of control panel.

To replace the Digital Control Board:-

1. Ensure 8 spacers are fitted to threaded studs on rear of control board before fitting new board.
2. Fit replacement digital control board to threaded studs and secure with nuts supplied and tighten nuts hand tight.
3. Re-connect plugs to control board, noting position of connectors when re-fitting.

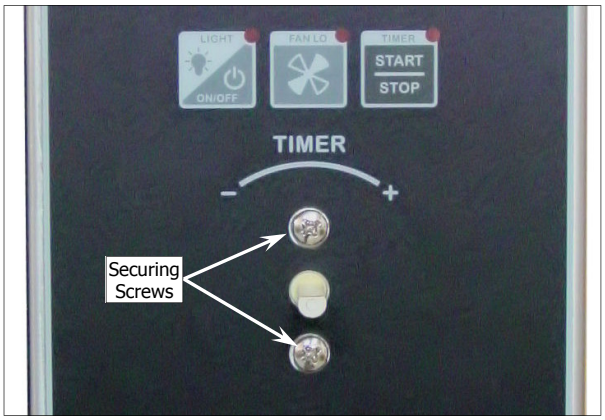
To Program the New Oven Controller

1. Check / adjust Parameters P01, P02 and P24 to the model specific values shown below.

Model / Revision	Key Identifiers	PO1	PO2	P24
G32D Rev 01	No Light Key. Fan LO Key.	°C / °F as reqd.		**N/A**
G32D Rev 03	Square Lights in Oven. Keys - New style graphics	°C / °F as reqd.		**N/A**

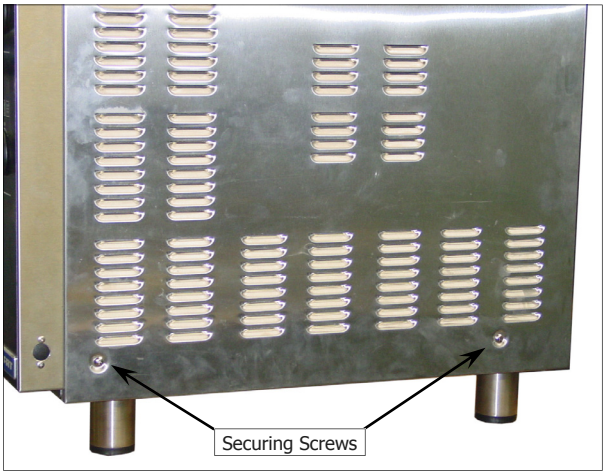
Encoder

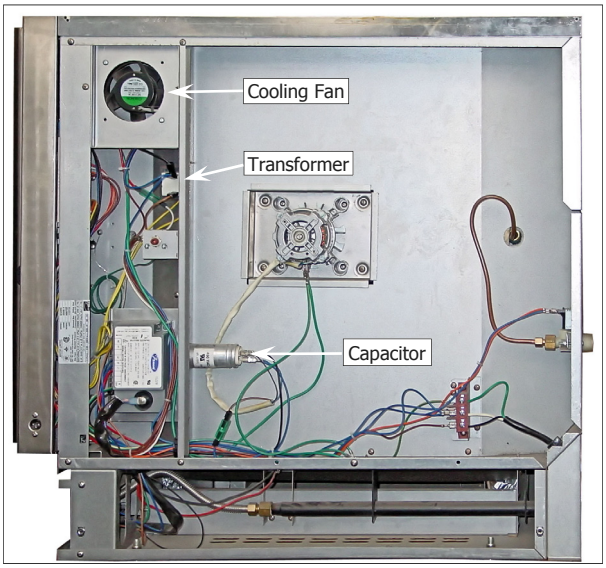
1. With control panel removed from the oven, remove control knob from control panel.
2. Disconnect encoder plug from digital control board.
3. Remove oven controller if necessary.
4. Remove encoder from control panel by removing 2 securing screws.



5.1.2 Cooling Fan / Transformer / Capacitor

1. Remove 2 screws on lower corners of side panel.
2. Pull bottom of panel out and away from bottom of oven.
3. Pull down on panel to remove side panel.





Cooling Fan

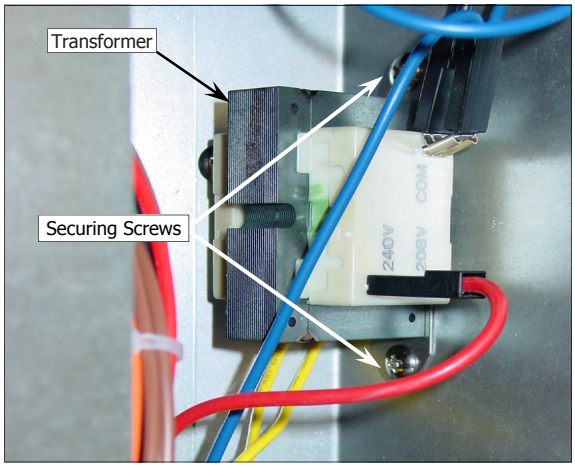
1. Remove 2 screws securing cooling fan bracket.
2. Rotate LH side inwards to remove fan assembly. Remove cooling fan from bracket.

3. Replace in reverse order.

Transformer

1. Disconnect electrical connections from transformer.
2. Remove 2 screws securing transformer to oven chassis.
   Transformer Specifications;

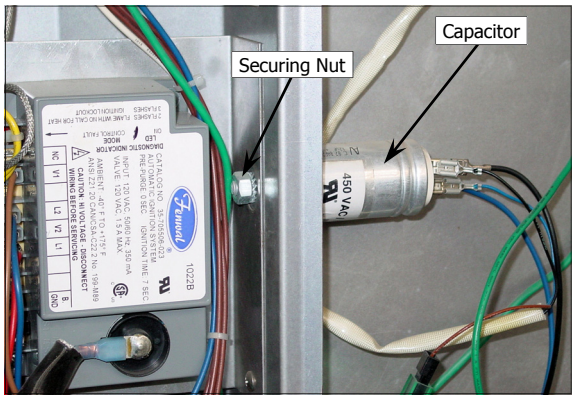
Primary;	200 - 208V / 220 - 240V.
Primary;	110 - 120V.
Secondary;	12Vac.



3. Replace transformer and refit in reverse order.

Capacitor

1. Remove wires from rear of capacitor.
2. Remove capacitor securing nut.



3. Replace capacitor(s) and refit in reverse order.

   Capacitor Specifications;

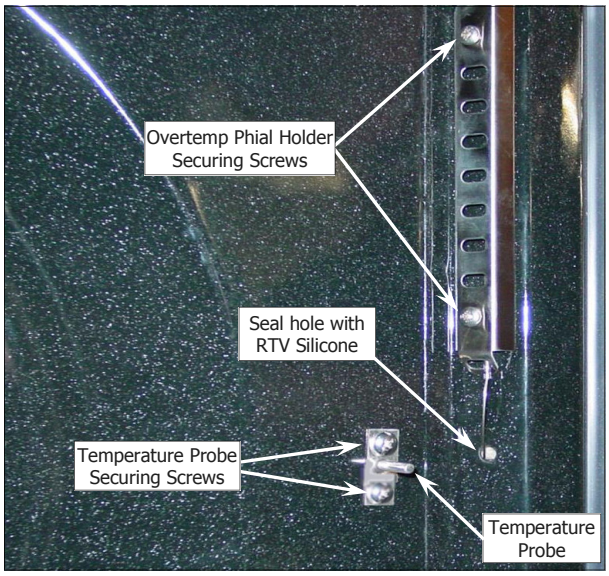
Motor Capacitor, 3uF	(208 - 240V).
Motor Capacitor, 12uF	(110-120V).

5.1.3 Overtemp Thermostat / Temperature Probe

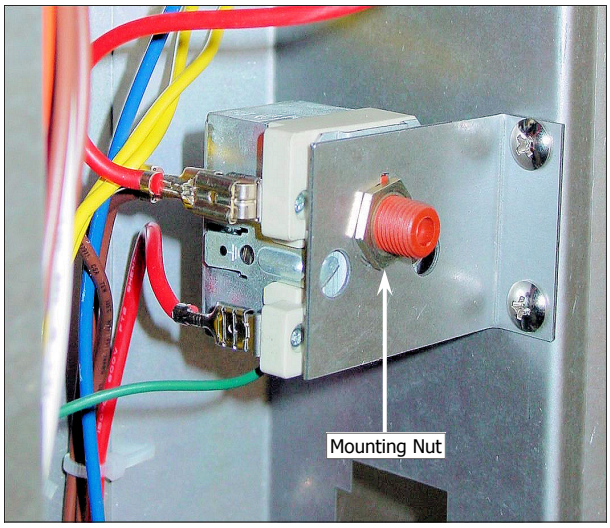
1. Remove RH louvered side panel.
2. Inside oven remove side oven rack.

Overtemp Thermostat

1. From inside the oven, remove overtemp phial holder (two screws).
2. Withdraw phial through oven cavity.
3. Remove wires from overtemp thermostat, noting positions.
4. Remove mounting nut securing overtemp to mounting bracket and remove the overtemp.


Overtemp Phial Holder Securing Screws
Seal hole with RTV Silicone
Temperature Probe Securing Screws
Temperature Probe

5. When replacing the overtemp use RTV silicone sealant to seal the hole in the oven liner.



6. Refit overtemp in reverse order.

Temperature Probe

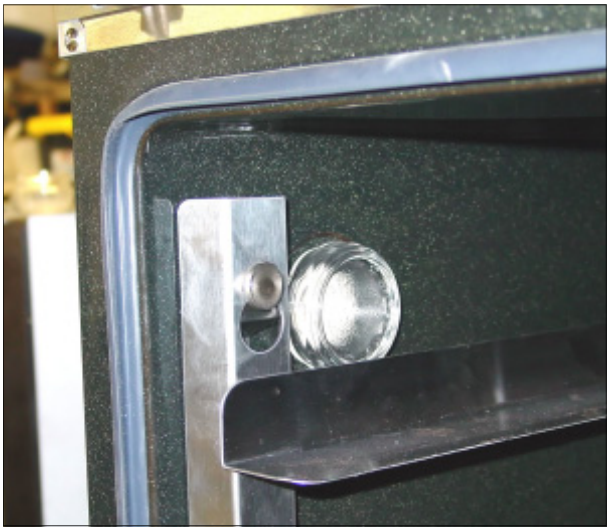
1. Remove control panel.
2. Disconnect temperature probe cable from controller.
3. From inside oven, remove RH side oven rack.
4. Undo temperature probe securing screw(s).
5. Withdraw probe and cable through oven cavity.
6. Clean off any existing silicone from around the temperature probe opening in the oven inner wall.
7. Fit the new gasket to the rear of the new temperature probe and feed the probe cable through oven cavity.
8. Connect temperature probe cable to oven controller.
9. Secure temperature probe to oven using the supplied screws.
10. Refit the control panel.
11. Carry out a functional check of temperature probe using the oven controller.

Temperature Probe Type PT1000	
Temperature °C (°F)	**Resistance ± 5%**
0 (30)	1000 Ω
50 (122)	1194 Ω
100 (212)	1385 Ω
150 (302)	1573 Ω
180 (356)	1685 Ω

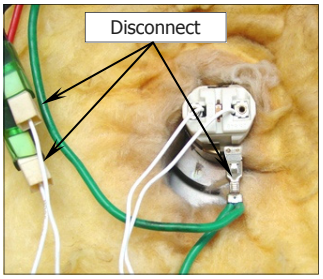
5.1.4 Oven Lamp Assy

Oven Lamps (Up to Ser. No. 762119)

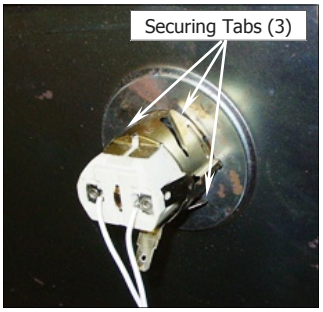
1. Remove the oven rack and LH side rack from oven.
2. Unscrew and remove the lamp glass (anti-clockwise) from the oven.
3. Remove the light bulb which is a push fit into the light holder and replace if required.
4. Remove seal fitted between lamp glass and holder and replace if required.



5. Remove the LH Oven side panel.
6. Disconnect the electrical connections to the oven lamp assy being replaced.
7. Pull back the insulation to reveal the rear of the lamp assembly.



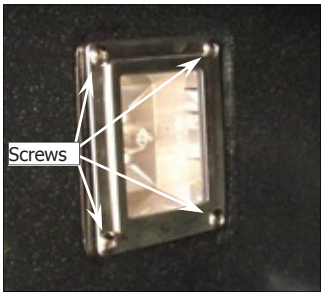
8. Depress the 3 spring loaded locking tabs on the rear of the light assy and push the assembly into the oven and remove.
9. Refit oven light assy in reverse order.
10. Ensure the insulation is re-positioned around the rear of the lamp assembly.
11. Refit the LH side rack and oven rack to the oven.
12. Refit the LH oven side panel.



Oven Lamps (From Ser. No. 762120)

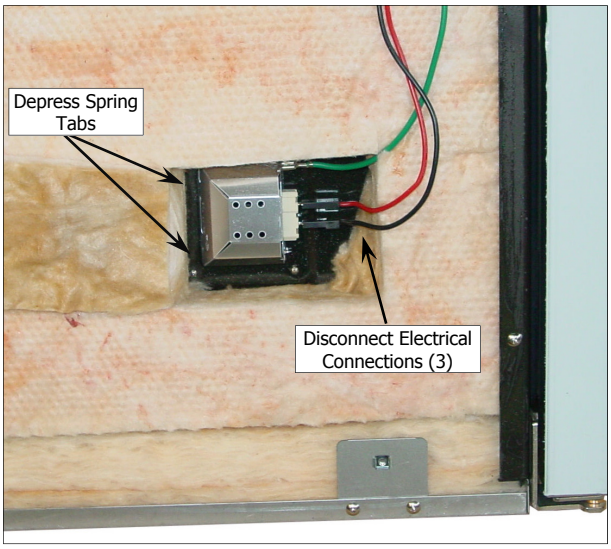
Oven Lamp / Oven Lamp Glass / Oven Lamp Seal / Oven Lamp Housing

1. Remove LH side rack from oven.
2. Remove 4 screws securing the lamp support frame.
3. Remove support frame, glass lens and gasket.
4. Remove light bulb if required (this is a push fit into housing).



To replace Oven Lamp Housing:

1. Remove oven non louvered side panel.
2. Pull back insulation to reveal rear of lamp assy.
3. Disconnect electrical connections on rear of lamp assy.
4. Depress spring loaded locking tabs on rear of light assembly and push assembly into oven and remove.



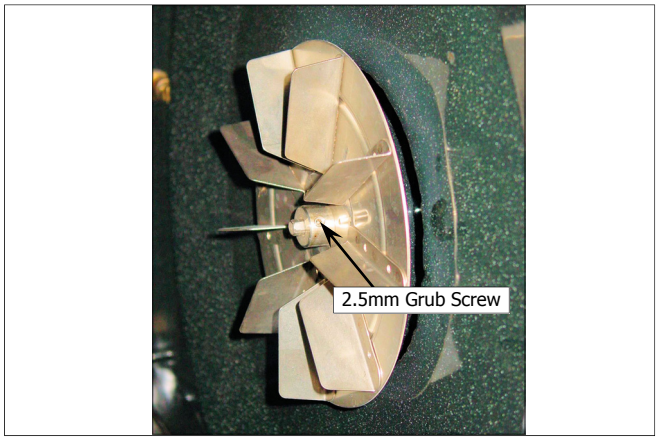
5. Refit oven lamp assembly in reverse order.

5.1.5 Oven Fan / Fan Motor

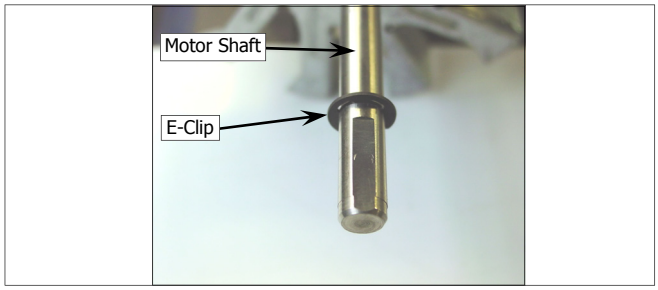
1. Remove RH louvered side panel.

Oven Fan

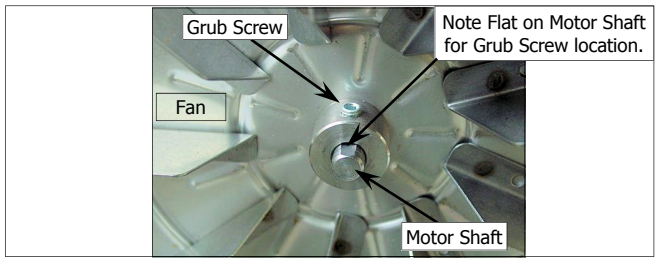
1. Inside oven remove RH Side oven rack.
2. Remove the 2.5mm grub screw securing the oven fan to the fan motor shaft.
3. Remove the oven fan from inside the oven.



NOTE: Ensure the E-Clip is still fitted to the motor shaft before replacing the oven fan.

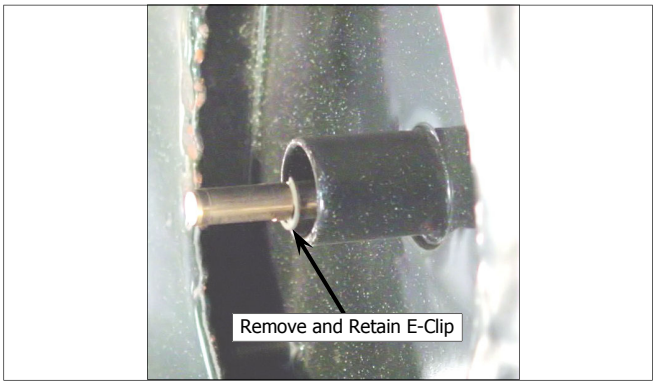


3. Refit oven fan, pushing fan back against the E-Clip.
4. Rotate the fan until the fan securing grub screw is located over the flat of the motor shaft.
5. Securely tighten the grub screw onto the 'D' section of the motor shaft to secure the fan to motor shaft.

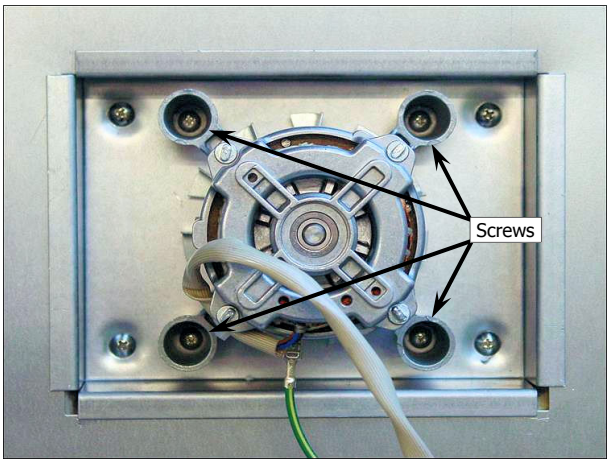


Fan Motor

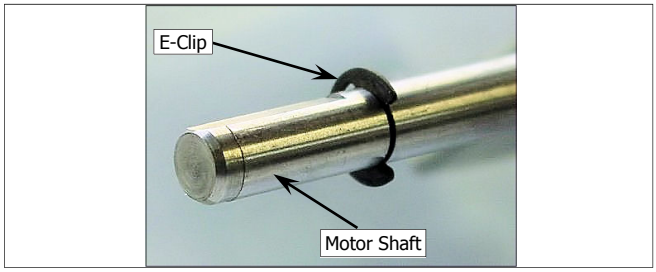
1. Remove the oven fan as shown opposite.
2. Remove and retain the E-Clip fitted to the motor shaft.



3. Disconnect motor wires from motor connection block, note wire positions.
4. Remove Motor mounting screws and remove the motor from the oven.



5. Replace motor and secure with 4 screws.
6. Reconnect motor wires to connection block, note wire positions.
7. From inside the oven refit the E-Clip into the groove on the motor shaft.
8. Refit oven fan as shown opposite.



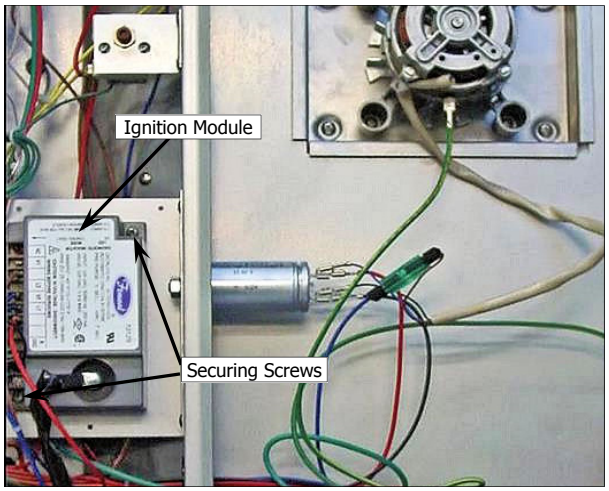
9. Refit RH oven side panel.

5.1.6 Ignition Module / Burner Overtemp (Thermal Switch)

1. Remove RH louvered side panel.

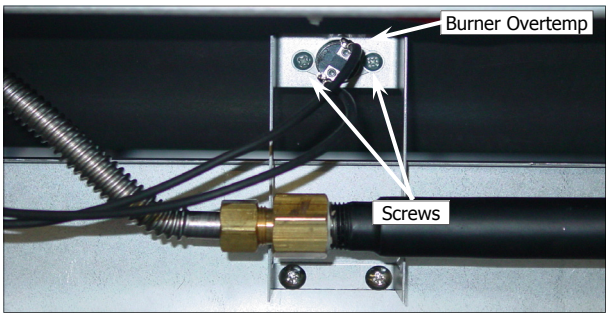
Ignition Module

1. Disconnect plug connections from Ignition Module.
2. Remove and replace Ignition Module.
3. Re-connect the plug connections to the Ignition Module.



Burner Overtemp (Thermal Switch)

1. Remove RH side panel.
2. Remove wires from burner overtemp.
3. Remove securing screws and replace burner overtemp.
4. Refit replacement burner overtemp and connect up wires to overtemp.

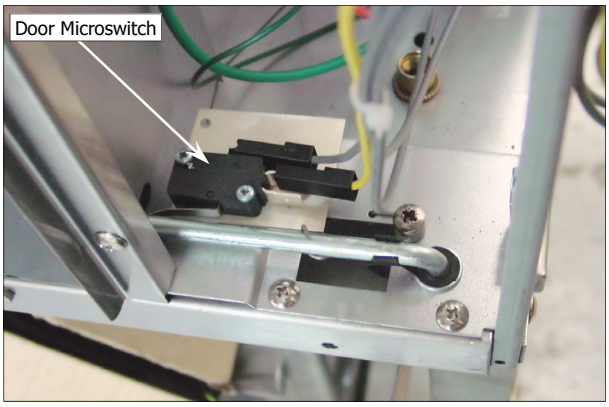


5. Refit RH side and Gas Control panels.

5.1.7 Door Microswitch / Microswitch Return Spring.

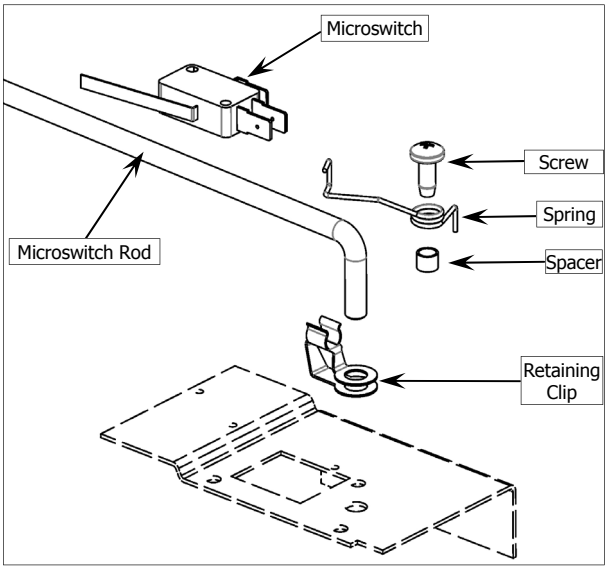
To replace Door Microswitch:

1. Remove control panel.
2. Remove oven RH side panel.
3. Remove electrical connections from door microswitch.
4. Remove microswitch.
5. Check adjustment when new door microswitch is fitted. Refer Section 5.2. 'Adjustment & Calibration'.



To replace Door Microswitch Return Spring:

1. Remove control panel.
2. Unscrew and remove spring securing screw and spacer from microswitch bracket.
3. Unclip and remove return spring from microswitch rod and microswitch bracket.
4. Refit replacement spring in reverse order.

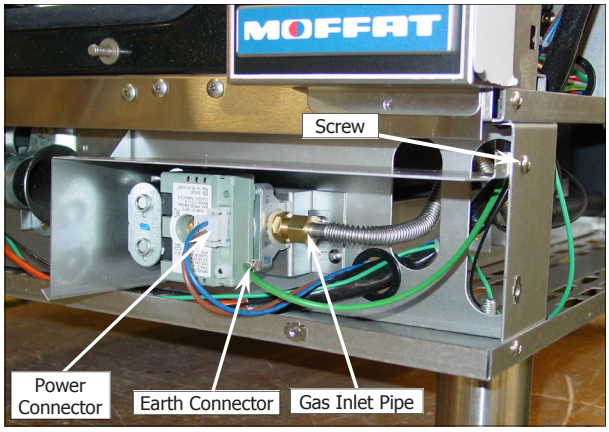


5.1.8 Gas Valve / Ignition Electrode Assembly / Gas Burner

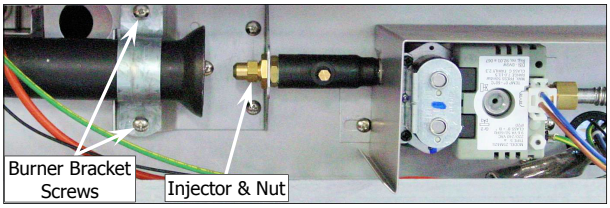
1. Remove gas control panel.

Gas Valve & Burner Injector

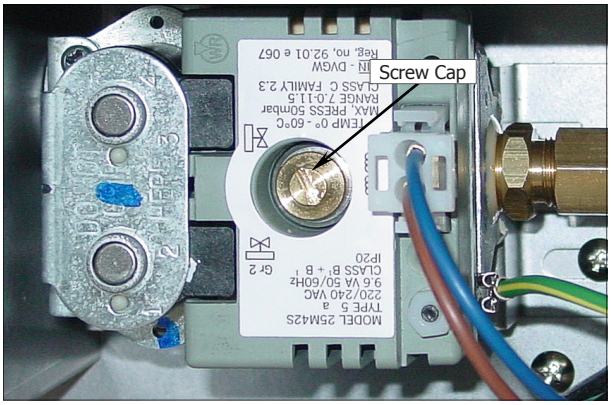
1. Remove gas control panel.
2. Remove cover bracket, 1 screw.
3. Remove earth and power connectors.
4. Disconnect gas inlet pipe to Gas Valve.



5. Remove injector and securing nut.



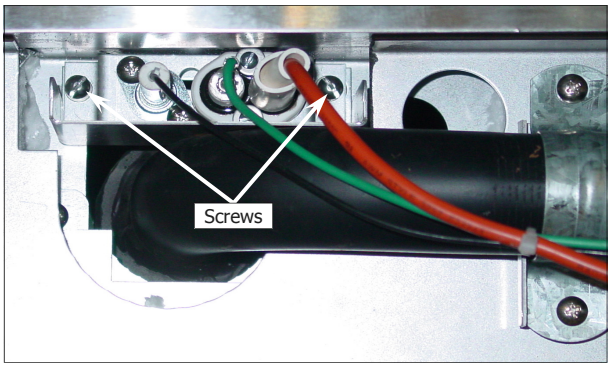
6. Remove securing screws and remove gas valve with bracket.
7. Replace and refit in reverse order.
8. Remove screw cap and fit correct spring for the gas type being used.



9. Adjust operating pressure as shown in Section 9. 'Gas Conversion and Specifications' section.

Ignition Electrode Assembly

1. Remove burner access panel.
2. Disconnect wires from the Ignition Electrode Assembly to the Ignition Module.
3. Remove 2 slotted screws securing Ignition Electrode Assembly to the oven.
4. Withdraw the ignition electrode assembly and replace.
5. Before fitting the new ignition electrode assembly, check the spark electrode / flame sensor gaps are as shown in Section 5.2 'Adjustment and Calibration'.
6. Re-connect wires from the new Ignition Electrode Assembly to the Ignition Module.



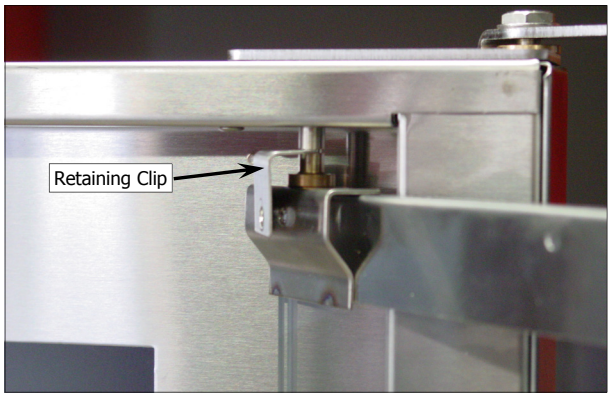
Gas Burner

1. Remove Ignition Electrode Assembly as shown above.
2. Remove burner bracket screws (2).
3. Carefully withdraw burner.
4. Fit replacement burner and refit in reverse order.

5.1.9 Door Inner Glass / Door / Door Hinges

To replace Door Inner Glass:

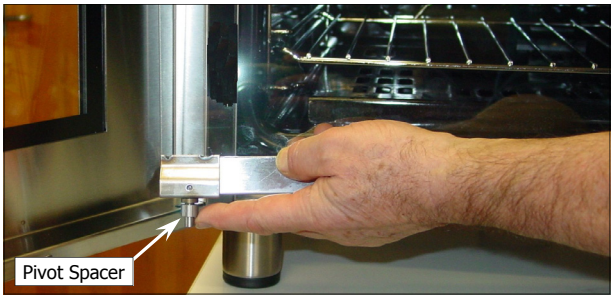
1. Undo inner glass retaining clip.



2. Lift inner glass up and pull bottom outwards to free bottom pivot.

NOTE: Pivot spacer is a loose fit over pivot and may fall out.

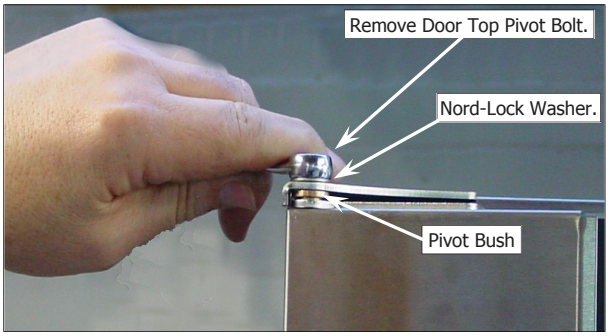
3. Lower inner glass to free top pivot and remove glass.



4. Replace and refit door inner glass in reverse order, remember to refit Pivot Spacer to bottom hinge.

To replace Door:

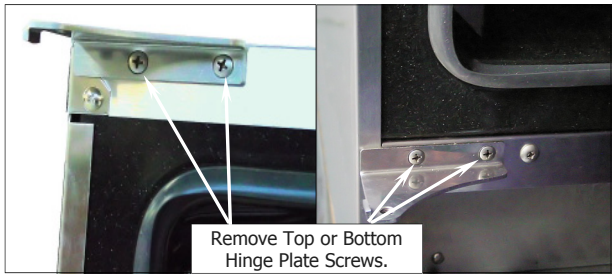
1. Remove door inner glass (as above).
2. Whilst supporting door, unscrew and remove top door hinge pivot bolt from the door top hinge assembly.
3. Remove the Nord-Lock Washer.
4. Lift door off the bottom hinge.



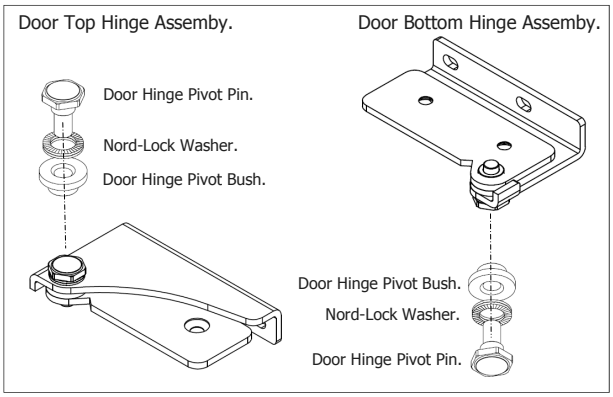
5. Refit door in reverse order.

To replace Door Hinges:

1. Remove door and inner glass complete. (as shown previous).
2. Remove 2 Hinge Plate Screws.
3. Remove the upper and lower hinge plates.
4. Refit replacement door hinge plates.
5. Refit door and inner glass.

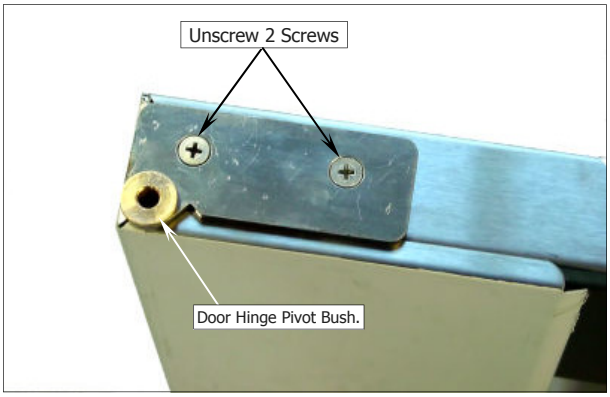


NOTE: The Door Hinge Assembly can be ordered as a complete Door Hinge Replacement Kit or as separate items as shown below.



To replace Door Hinge Pivot Bushes:

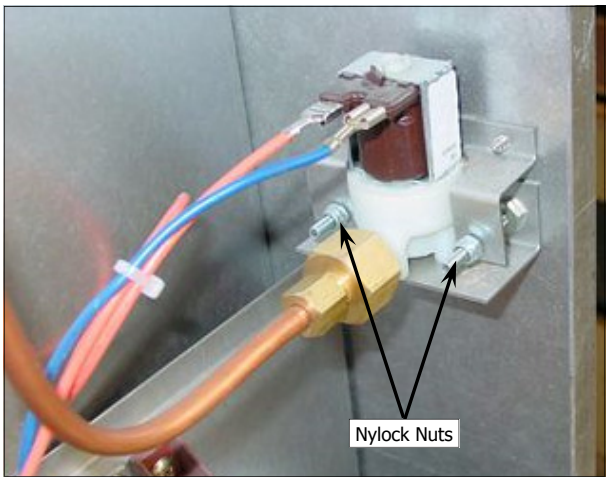
1. Remove door complete.
2. Unscrew and remove top and bottom plates from the door.



3. Tap out the old Door Hinge Pivot Bushes and discard.
4. Gently Tap in the new pivot bushes.
5. Refit the oven door as shown opposite.

5.1.10 Water Solenoid.

1. Remove control panel.
2. Remove oven RH side panel.
3. Turn Off water.
4. Remove wires from water solenoid.
5. Disconnect water pipes.
6. Remove Nylock nuts (7mm) and mounting screws.
7. Remove water solenoid.



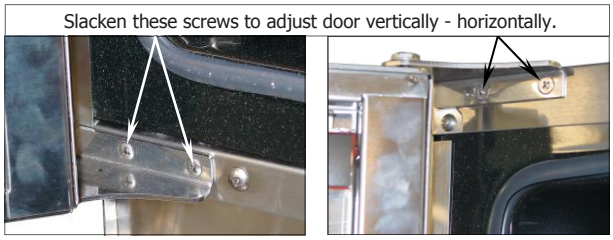
8. Replace water solenoid and refit in reverse order.

5.2 Adjustment & Calibration

5.2.1 Door Alignment.

Ensuring Door is Square to Oven.

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically. ***There should be a nominal gap of 6mm from edge of door to side of control panel.***



1. Slacken off the upper and lower hinge plates and correctly align the door. Re-tighten both hinge plates on completion.

NOTE:

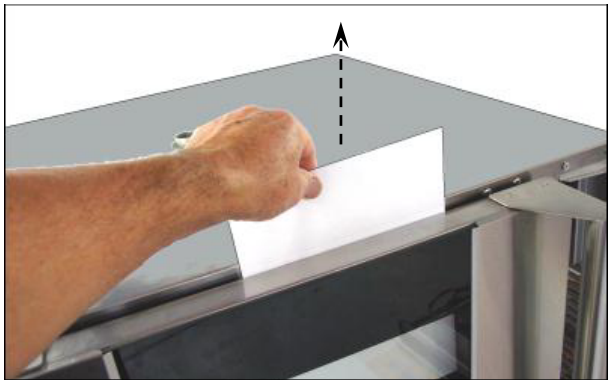
- **Check the nominal gap from front edge of door to side of control panel. This should be 6mm.**
- **If door is adjusted for correct alignment, ensure that the door closes correctly. Check door closes correctly as shown below at Section 5.2.2 'Door Catch / Latch Adjustment'.**

5.2.2 Door Catch / Latch Adjustment.

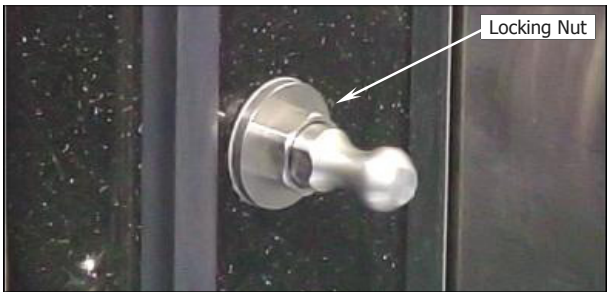
Ensuring Door Seals Properly:

If the door sealing requires adjustment, carry out the following to adjust the door catch:-

1. Check that the door seals correctly when closed, by placing a sheet of paper between the door and the seal.
2. Close the door on the paper and attempt to withdraw the paper by firmly tugging on the paper. The paper should just pull out with some resistance but without tearing.



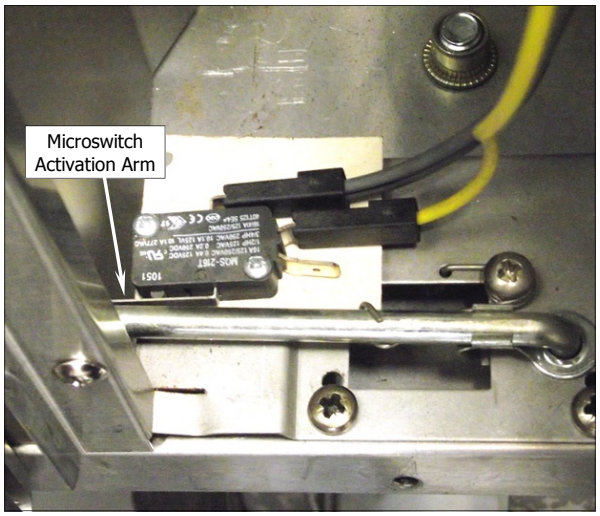
3. To adjust door catch, loosen the locking nut on the door catch.
4. If paper withdraws easily, ***screw door catch 'In' by ½ a turn*** and repeat test above until adjusted correctly.
5. If paper cannot be withdrawn and door springs open, ***screw door catch 'Out' by ½ a turn*** and repeat the test above until adjusted correctly.
6. Tighten the locking nut on the door catch.



Ensuring Door Latches Closed Properly:

1. Check that the door closes and latches correctly by pushing the door closed and ensuring that the door remains closed without springing open.
2. If the door is hard to close and springs open, ***screw door catch 'Out' by ½ a turn*** and repeat test above until door is adjusted correctly.
3. If the door closes and feels loose once latched closed, ***screw door catch 'In' by ½ a turn*** and repeat the test above until door is adjusted correctly.
4. Tighten the locking nut on the door catch.

5.2.3 Door Microswitch



1. Remove control panel.
2. Bend the microswitch activation arm so switch open circuits when door is open.
3. Check adjustment when door is opened and closed.

5.2.4 Temperature Calibration

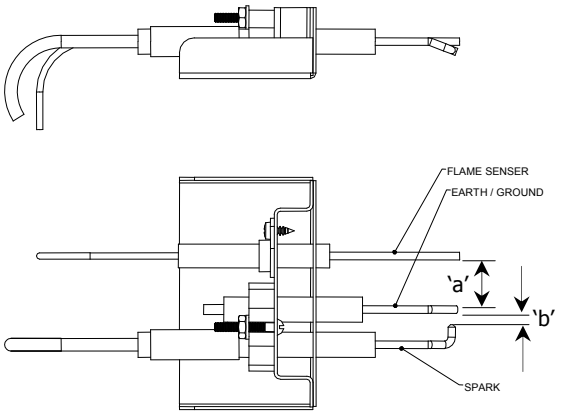
1. Place temperature probe in the centre of the oven.
2. Close the door and allow temperature to stabilise.
3. Enter service parameters settings menu on control panel and check **P10 Temperature Offset** (refer to Section 6. 'Viewing / Changing Service Parameters').

5.2.5 Spark Electrode Adjustment.

The recommended gap settings for the ignition electrodes are given in the diagram below.

'a' 18.3mm (+0.5mm, -0mm).
$^{3}/_{4}$" (+$^{1}/_{64}$", -0").

'b' 4.5mm (+0.5mm, -0mm).
$^{3}/_{16}$" (+$^{1}/_{64}$", -0").



6.1 Viewing / Changing Service Parameters

With the Oven in 'Stand-By' Mode (i.e. Power to oven but both displays blank).

1. ENTER SERVICE PARAMETER MODE.

Press and hold **'Steam'** and **'Timer-Start/Stop'** keys together for 3 seconds.

'Upper' Display will show **'PAS'**.

The **'Lower' Display** will flash.

2. SET PASSWORD (Service / Factory Password - 321).

Rotate 'Timer Control' to set password;
(321 - Service Password).

Press **'Light'** key to confirm password.

'Upper' Display will show one of the Parameter Codes.

'Lower' Display will show the parameter value.

3. SETTING THE PARAMETERS.

Rotate **'Timer'** Knob to the parameter required.

Press **'Light'** key to confirm parameter. **'Lower Display'** will flash.

While **'Lower Display'** is flashing, rotate **'Timer'** Knob to select value required.

Press **'Light'** key to confirm value. **'Lower Display'** will stop flashing.

4. EXITING THE PARAMETER MODE.

Press **'Timer-Start/Stop'** to, to return to **'Stand-By'** mode.

6.2 Viewing / Changing Service Parameters (up to Ser. No. 762119)

Parameter Number	Description	Min	Max	Default	Value	S / O
P1	Temperature Scale	˚C	˚F	˚C	----	S
P2	Oven Model.	31	32	**32**	----	S
P3	Minimum Temperature Setpoint.	0(32)	300(572)	**60(140)**	˚C(˚F)	S
P4	**NOT SHOWN WHEN P2 SET TO 32**					
P5	Maximum Temperature Setpoint	0(32)	300(572)	**260(500)**	˚C(˚F)	S
PrH	**NOT SHOWN WHEN P2 SET TO 32**.					
PrH	Temperature preset.	P3	P5	**150(325)**	˚C(˚F)	O
P8	Hysteresis Temperature Gap.	1	10	**1**	˚	S
P9	Temperature Regulation Offset.	0	10	**0**	˚	S
P10	Chamber Temperature Offset. (This offset is always added to the raw temperature measurement, in order to correct the value. The value shown on display is the corrected value).	-25(-45)	25(45)	**0(0)**	˚C(˚F)	S
P11	Maximum Timer Setpoint.	1	180	**180**	Min	S
P12	Timer Preset.	1	P11	**0**	Min	S
L-O	Time Light stays on.	0	60	**0**	Min	O
InJ	Steam Injection Time	0	10	**0**	Sec	O
P15	Cooling Fan Timeout.	0	60	**10**	Min	S
P16	Oven Fan Rotation Time	1	999	**120**	Sec	S
P17	Oven Fan Inversion Pause Time	5	10	**10**	Sec	S
VoL	Buzzer Volume	0	10	**5**	----	O
P19	**NOT SHOWN WHEN P2 SET TO 32**					
P20	Thermal switch NO or NC contacts	0	1	**1**	----	S
P21	Program Mode - Pre-heat temp condition.	0(0)	30(54)	**20(36)**	˚C(˚F)	O
P22	Door open time—Program Mode Only.	30	180	**60**	Sec	S

1) To change the parameter turn the timer encoder knob.
2) To enter the parameter, to change it's value, press the light button.
3) To change the value turn the timer encoder knob.
4) To enter the value press the light button.
5) Press 'On / Off' button to exit.

6.3 Viewing / Changing Service Parameters (from Ser. No. 762120)

NOTE: All units produced after this point are G32r03 Units, but older units can fit the new controller as a spares item, in which case Parameter Number 'P02' is set to 'G32r01'.

Parameter Number	Description	Min	Max	Default		U o M	Pass [0]
				G32R01	G32R03		
P01	**Temperature Scale**. *Defines temperature scale used* ***(C = °C, F = °F)****. Changing scale from °F to °C will reset all temperature parameters to their default values.*	°C	°F	**°C**	**°C**	---	S
P02	**Oven Model and Software Revision.**	E31 r01	G32 r03	**G32r01**	**G32r03**	---	S
P03	**Minimum Oven Temp Set Point.** *The minimum temperature that the oven can be set to.*	0 (32)	300 (572)	**60 (140)**	**60 (140)**	°C (°F)	S
P04	**Maximum Oven Temp Set Point.** *The maximum temperature that the oven can be set to.*	0 (32)	300 (572)	**260 (500)**	**260 (500)**	°C (°F)	S
P05	**Minimum Core Temp Set Point.** *The minimum core temperature that can be set.*	0 (32)	150 (302)	**N/A**	**50 (122)**	°C (°F)	S
P06	**Maximum Core Temp Set Point.** *The maximum core temperature that can be set.*	0 (32)	150 (302)	**N/A**	**90 (194)**	°C (°F)	S
PrH	**Oven Default Preheat Temp.** *The temperature that the oven will pre heat to on start-up.*	P3	P4	**150 (300)**	**N/A**	°C (°F)	U
P08	**Hysteresis Temperature Gap.** *The temperature drop from the Set Point before the heating cycles back 'On'.*	1 (2)	10 (18)	**1 (2)**	**1 (2)**	°C / °F	S
P09	**Temperature Regulation Offset.** *The temperature below set point that the oven heating turns off. i.e. If* ***P9*** *is set to 5 and oven temperature is set to 180, oven heating will turn 'Off' at 175. This is intended to allow for thermal over-run in the oven cavity.*	0 (0)	10 (18)	**0**	**0**	°C / °F	S
P10	**Oven Temperature Offset.** *This offset is always added to the raw temperature measurement, to correct the value. Value shown on display is the corrected value).*	**-25 (-45)**	**25 (45)**	**0 (0)**	**0 (0)**	°C (°F)	S
P11	**Maximum Timer Set Point.** *Maximum time that can be set.*	1	180	**180**	**180**	min	S
P12	**Core Temp Verification Time.** *Time required for Core Probe to be at or above the Set Temperature before the cooking done alarm sounds.*	1	120	**N/A**	**30**	sec	S
L-O	**Time Light stays On.** *Duration of time for which light stays 'On'. Pressing 'Act Temp/Light Key will turn oven light 'On / Off' in all settings. If 1-60min set, oven light will turn off after set time elapsed. If '0' is set, key must be pressed to turn lights 'Off'.*	0	60	**0**	**0**	min	U
P13	**Steam Cycle Time.** *The time duration in minutes for each steam cycle.*	1	5	**N/A**	**2**	min	S
P14	**Steam Injection Pulse Time.** *The time duration in seconds for each steam pulse within the steam cycle (P13).* ***Note;- The number of steam injections per cycle is determined by the humidity level set by the user, e.g. H1 = 1 Injection Pulse of (P14) seconds every (P13) minutes.***	0	5	**N/A**	**1**	sec	S
InJ	**Steam Injection Time (sec).**	0	10	**0**	**N/A**	sec	U
P15	**Cooling Fan Timeout.** *The time that the cooling fan will continue running after the 'On/Off' key has been pressed.*	0	60	**10**	**10**	min	S

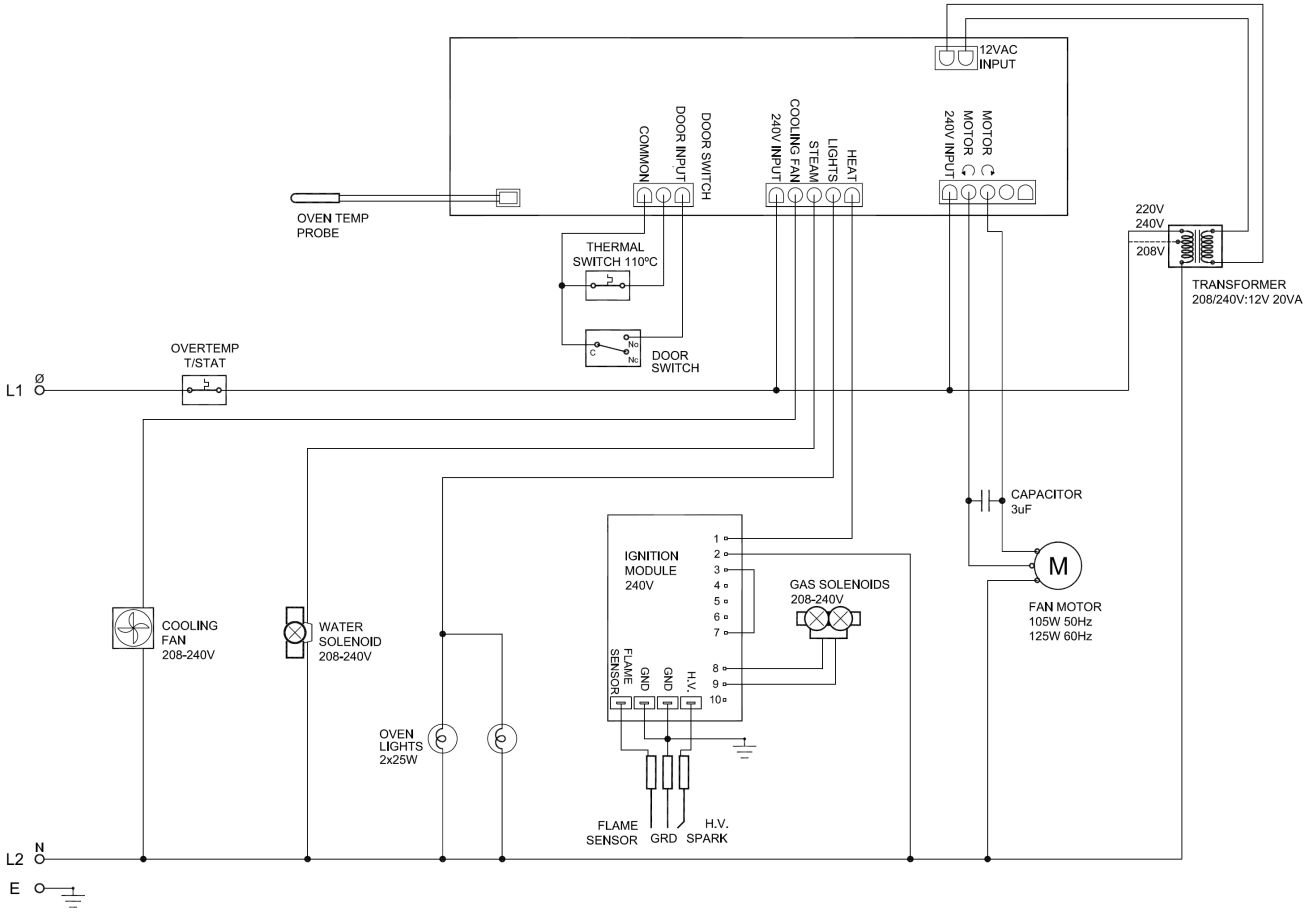
(0) Defines the password level of the parameter **(S = Service / Factory. Password level 321)**
(U = User. Password level 123).

Viewing / Changing Service Parameters (from Ser. No. 762120) (Cont.d)

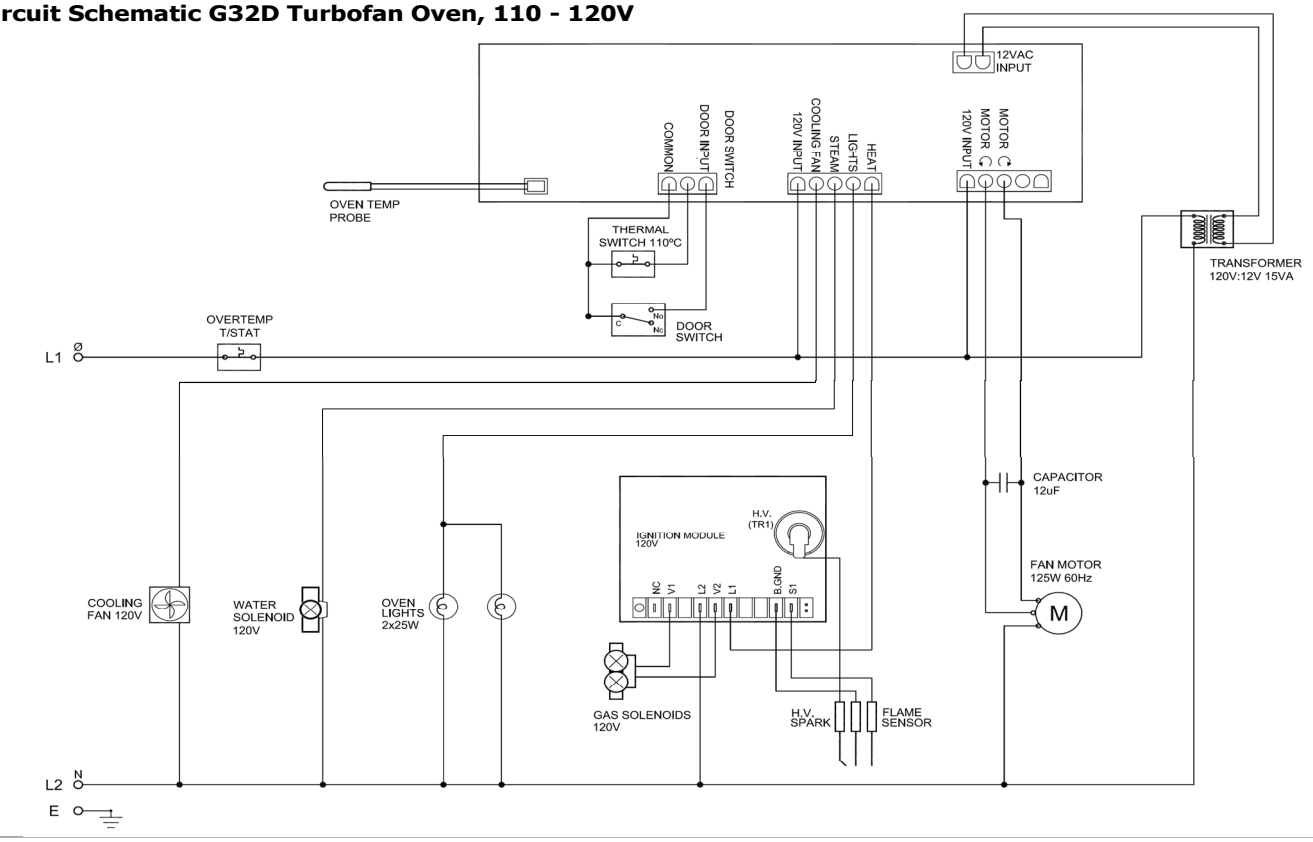
Parameter Number	Description	Min	Max	Default		U of M	Pass [0]
				G32R01	G32R03		
P16	**Oven Fan Rotation Time.** *The time the fan will rotate in one direction before changing direction.*	1	999	**120**	**120**	sec	S
P17	**Oven Fan Reversing Pause Time.** *The time between the fan stopping and re-starting in the opposite direction.*	5	10	**10**	**10**	sec	S
voL	**Buzzer Volume.** *Volume of buzzer can be adjusted between ' O' - No Buzzer and '10' - Maximum Volume.*	0	10	**5**	**5**	---	U
P20	**Thermal switch NO or NC contacts**	0	1	**1**	**1**	---	S
PrE	**Program Preheating Offset.** *In Program Mode only. The temperature above 'Set Temperature' that the oven will pre-heat to. (To allow for heat loss during door opening and cold product loading*). **Note;- Upon starting the Program, Oven Set Temperature will revert to the Set Temperature.**	0 (0)	30 (54)	**20 (36)**	**0**	°C (°F)	U
P22	**Maximum Door Open Time - Program Mode Only.** *This is the time allowance for door open when loading oven, to avoid Pre-Heating state re-activating once the door is closed.* ***Note: If door has been open longer than the time set (60) and actual temperature has dropped below the set temperature for that program, when the door is closed, the oven will revert to the Pre-heating Mode.***	30	180	**60**	**60**	sec	S
P25	**Core Probe Temperature Offset.** *This offset is always added to the raw temperature measurement, to correct displayed value. (Value shown on display is the corrected value).*	25 (-45)	25 (45)	**N/A**	**0**	°C (°F)	S
StG	**Enable Multi-Stage Cooking.** *This new parameter will control whether or not the oven can program with multiple stages. Setting defaults to 'No' ensuring programming for single stage ios as in previous revision (No decimal numbers e.g. 1.1, 1.2 to indicate stages).*	no	YES	**N/A**	**YES**	----	U
P26	**Maximum number of stages.**	2	5	**N/A**	**3**	—-	S

(0) Defines the password level of the parameter **(S = Service / Factory Password level 321) (U = User Password level 123).**

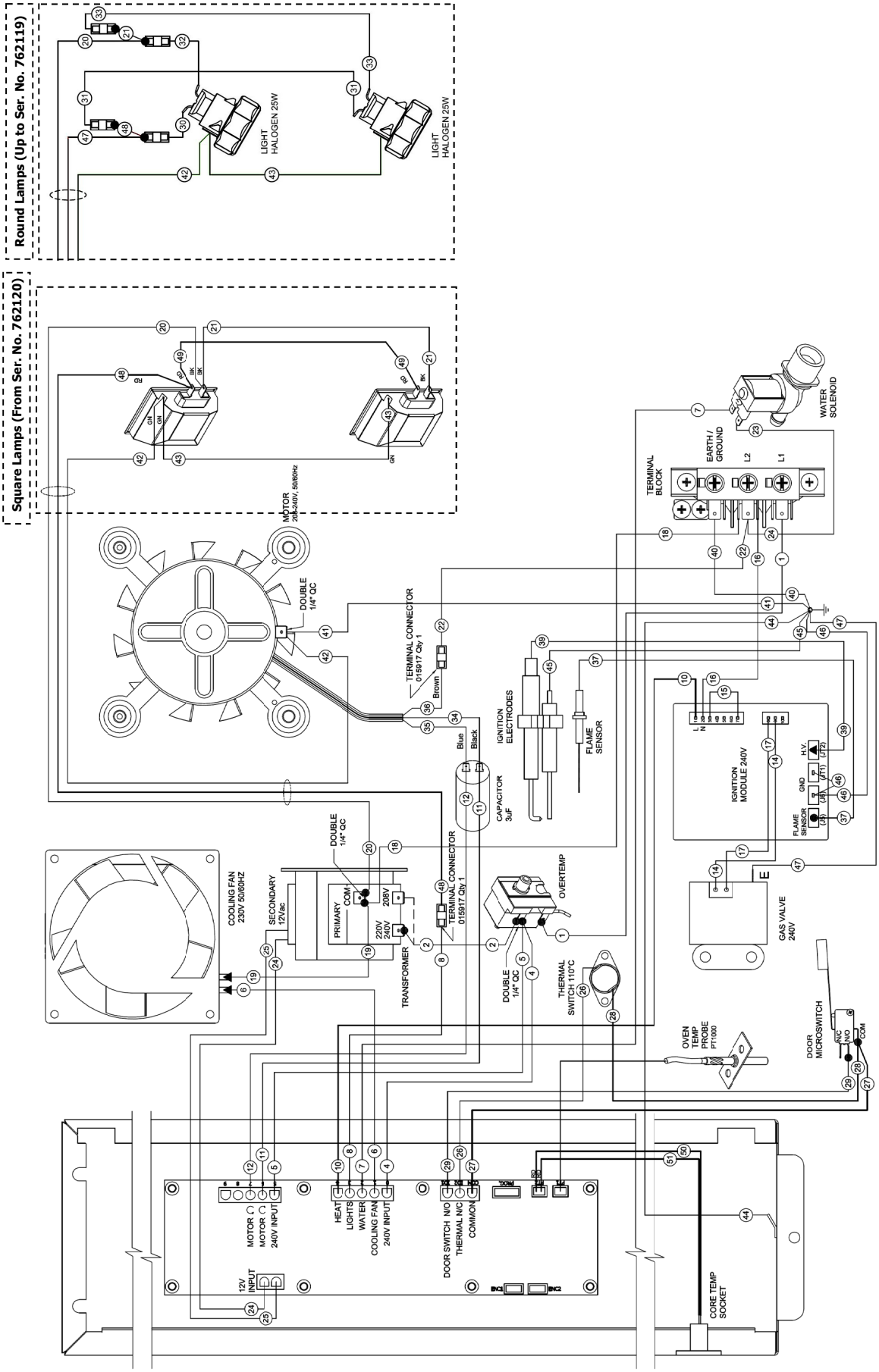
Circuit Schematic G32D Turbofan Oven, 220 - 240V.



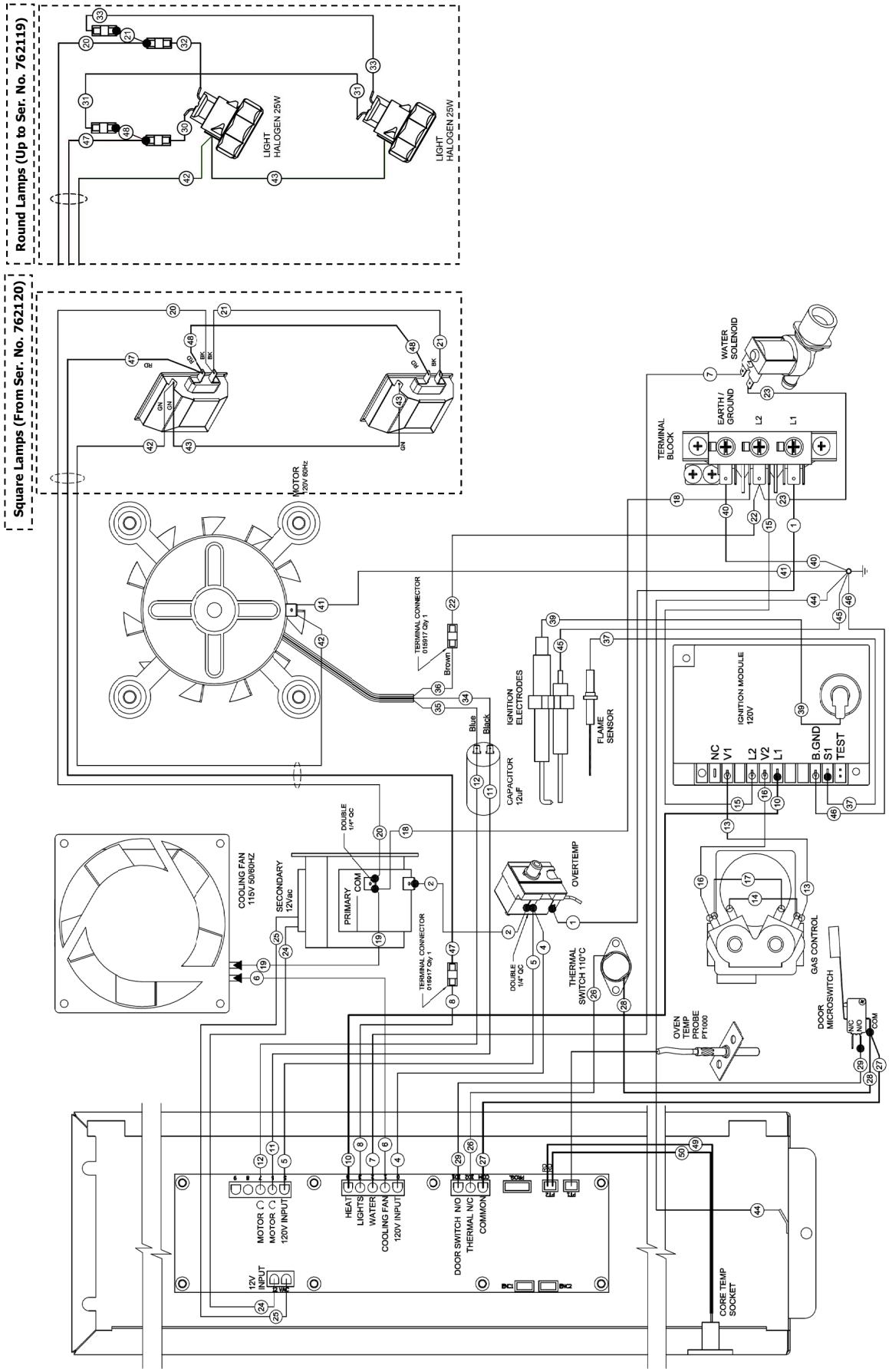
Circuit Schematic G32D Turbofan Oven, 110 - 120V



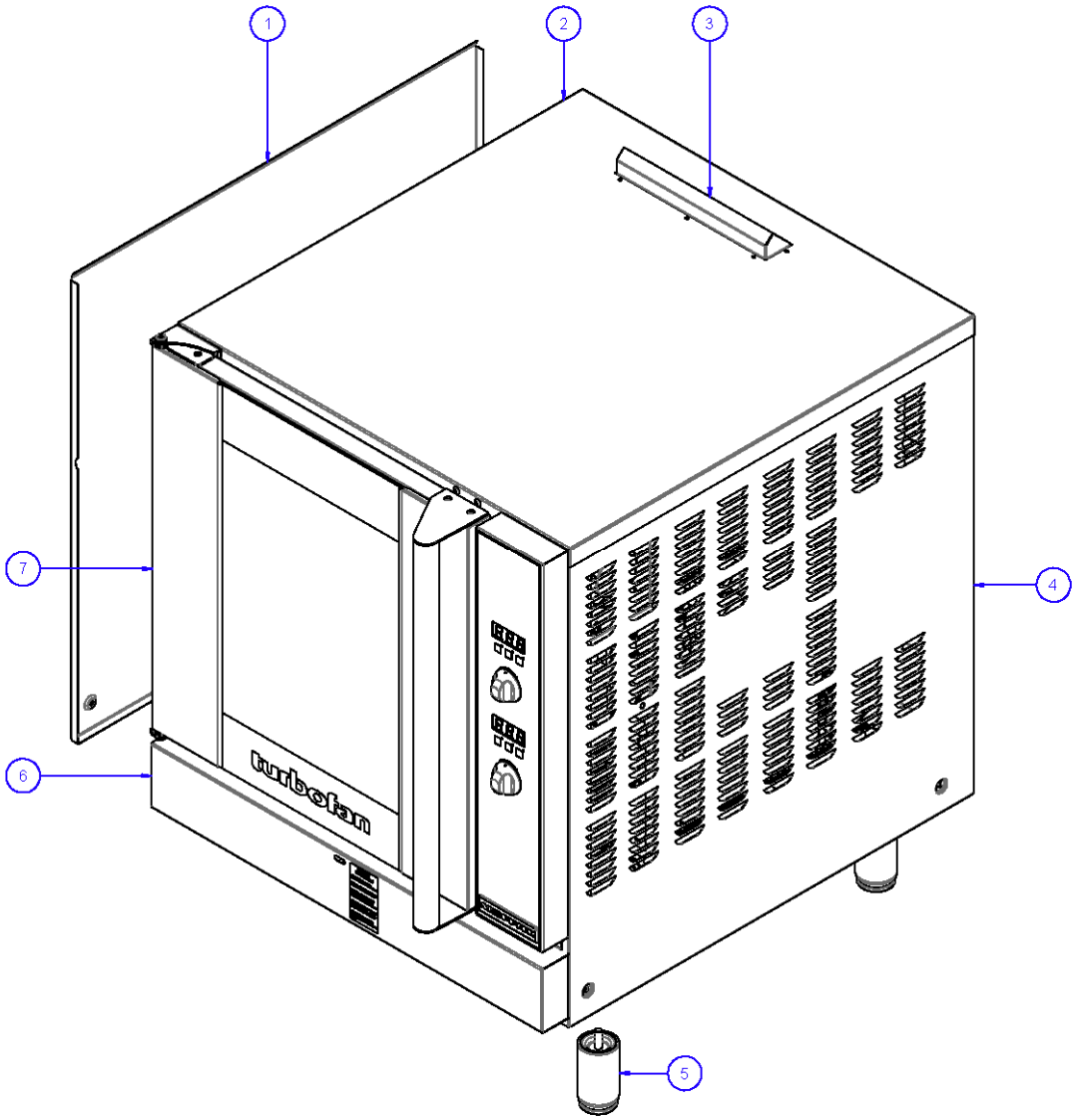
Wiring Diagram G32D4 Turbofan Oven, 220 - 240V



Wiring Diagram G32D5 Turbofan Oven, 110 - 120V



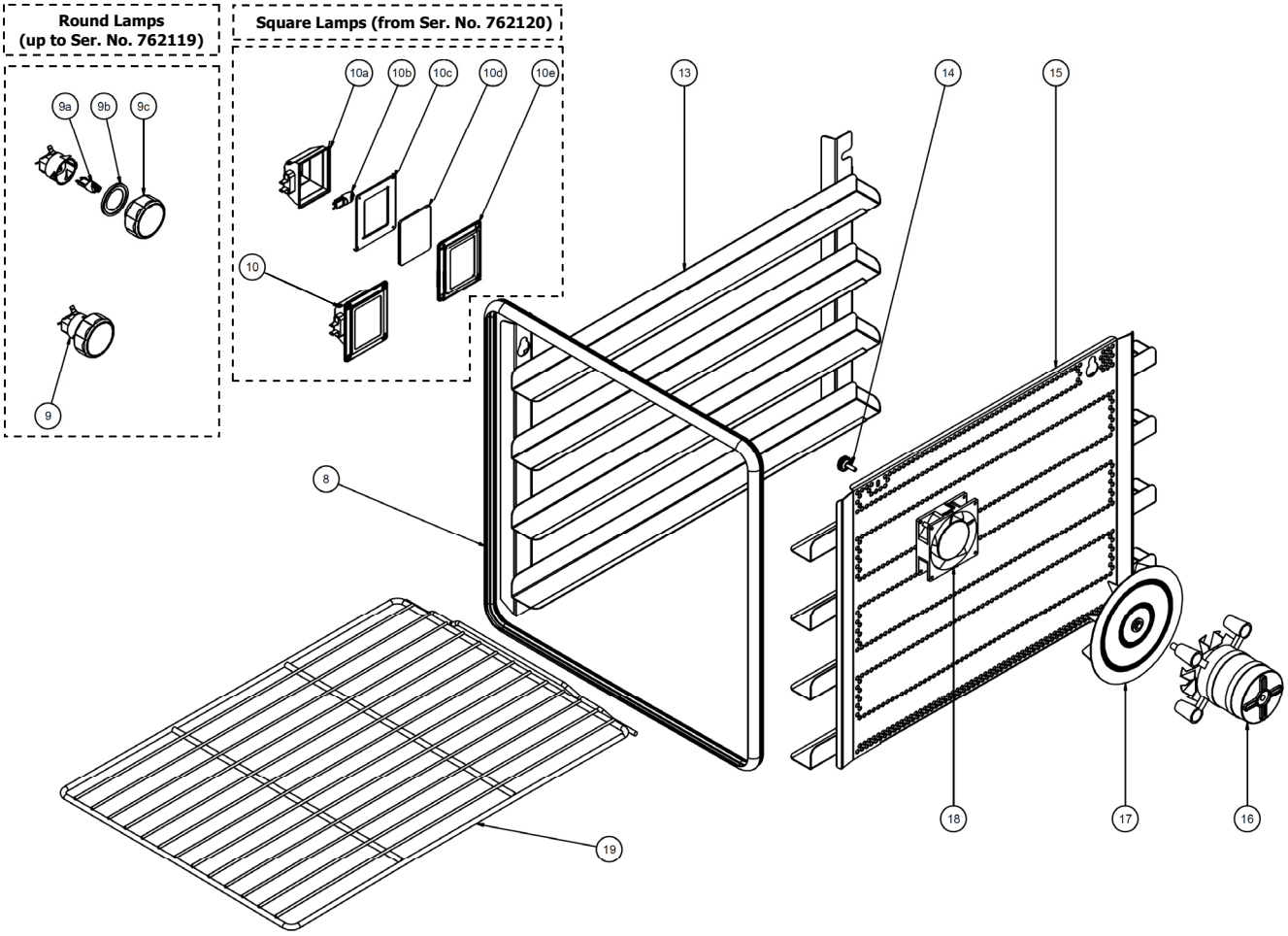
Outer Assembly



Item	Part No.	Description	*RPL
1	M234223	SIDE COVER LH	D
2	M232912	TOP PANEL	D
3	M232961	VENT SHIELD	D
4	M232210	SIDE COVER RH	D
5	M233986	FOOT 4"/100mm ADJ	D
6	M233533	SILL	D
7	M234583	DOOR ASSEMBLY(COMPLETE)	C

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

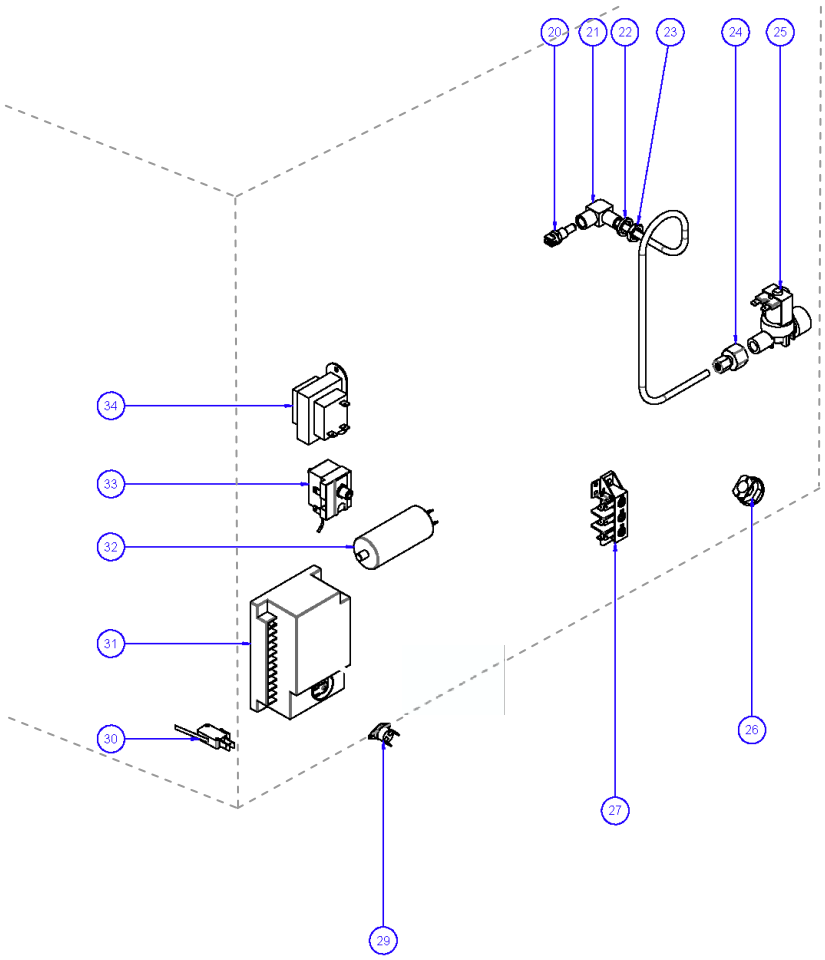
Motor, Lamp & Racks



Item	Part No.	Description	*RPL
8	M232666	DOOR SEAL E27/32	B
9	M233863	OVEN LAMP ASSY G9 (COMPLETE)	A
9a	M231814	LAMP BULB G9 25W 230V HALOGEN **208-240V**	A
	M233884	LAMP BULB G9 25W 120V HALOGEN **110-120V**	A
9b	M233883	OVEN LAMP SEAL	B
9c	M233115	OVEN LAMP LENS	B
10	—	OVEN LAMP ASSY - STEAM SEALED	
10a	M236214	LAMP HOLDER (Bulb Included)	B
10b	M231814	LAMP BULB G9 25W 230V HALOGEN **208-240V**	A
	M233884	LAMP BULB G9 25W 120V HALOGEN **110-120V**	A
10c	M021354	GASKET	A
10d	M021352	GLASS LENS	A
10e	M021353	SUPPORT FRAME	A
13	M234656	SIDE RACK LH 4 TRAY	D
	M234658	SIDE RACK LH 5 TRAY	D
	M234660	SIDE RACK LH 3 TRAY	D
14	M233552	THUMBSCREW	B
15	M234666	SIDE RACK RH 4 TRAY	D
	M234667	SIDE RACK RH 5 TRAY	D
	M238561	SIDE RACK RH 3 TRAY	D
16	M232904	FAN MOTOR 208-240V, 50/60Hz	B
	M232905	FAN MOTOR 120V, 60Hz	B
	M234726	E-CLIP (NOT SHOWN)	D
17	M232903	FAN 7"/175mm	C
18	M234460	COOLING FAN 230V 50/60Hz	B
	M234461	COOLING FAN 115V 50/60HZ	B
19	M233649	OVEN RACK	D
	M235277	DOOR ROLLER CATCH STRIKE PIN	C
	M235278	STRIKE LOCKING NUT	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

Electrical Components

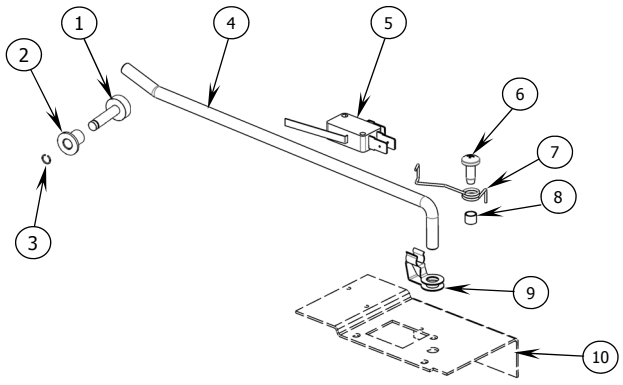


Item	Part No.	Description	*RPL
20	M021057	SPRAY NOZZLE ASSEMBLY	C
21	M234774	WATER TUBE	D
22	M015292	SEAL WASHER	D
23	M013215	NUT BRASS	D
24	M020869	FEMALE CONNECTOR	D
25	M020851	WATER SOLENOID 240V	B
	M021617	WATER SOLENOID 110V	B
Not shown	M025922	ADAPTOR BRASS ¾" BSP. **(USA / CANADA ONLY)**	D
	M021527	WASHER RUBBER. **(USA / CANADA ONLY)**	A
26	M233870	CABLE CLAMP PA107	D
27	M026160	TERMINAL BLOCK FV110B	D
29	M232964	THERMAL SWITCH 110°C	C
30	------	DOOR MICROSWITCH ASSY (Refer following Page)	
31	M234459	IGNITION MODULE **110-120V**	A
32	M232552	CAPACITOR 12uF **110-120V**	A
33	M025400	OVERTEMP THERMOSTAT 360C	B
34	M234430	TRANSFORMER 110/120V x 12VAC SEC 15VA	C

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

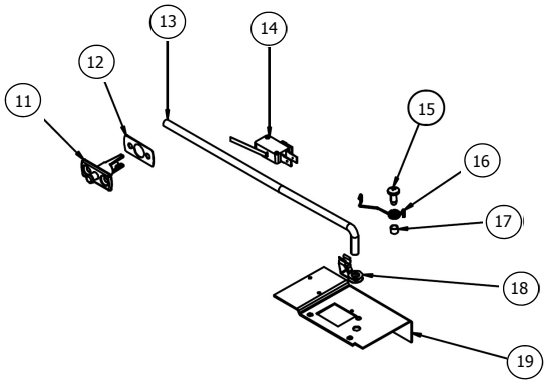
Oven Main Assembly - Microswitch Details

Up to Ser. No. 744429.



Item	Part No	Description	*RPL
1	M021637	Microswitch Button	D
2	M013610	Pivot Bush Plated	D
3	M021638	Pin Circlip	D
4	M234403	Microswitch Rod	D
5	M024802	Door Microswitch	B
6	M041043	Screw M5 x 12 Taptite Phil	D
7	M235354	Microswitch Return Spring	C
8	M003397	Spacer - Plated	D
9	M017929	Damper Rod Clip	D
10	M232911	Microswitch Bracket	B
	M237437	Microswitch Button Kit - Upgrade	

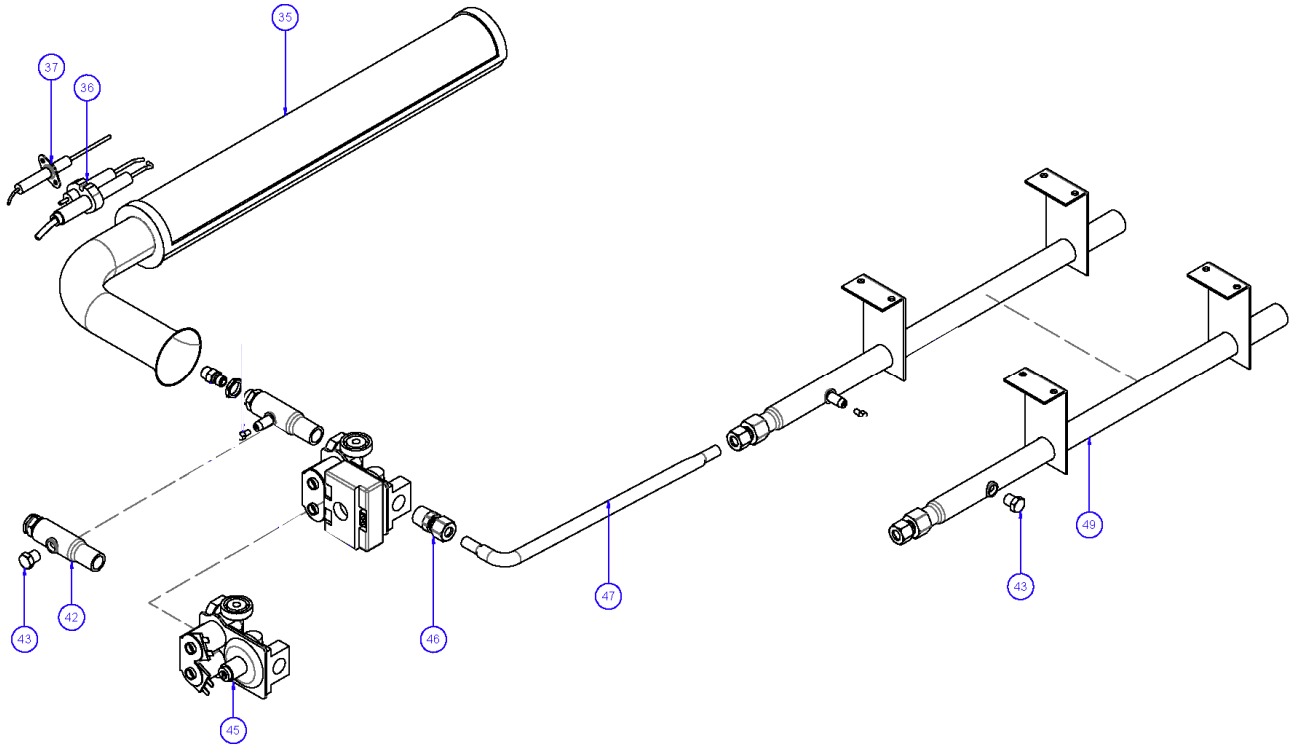
From Ser. No. 744430.



Item	Part No	Description	*RPL
11	M236880	Microswitch Button Assy	D
12	M236885	Microswitch Button Gasket	D
13	M236886	Microswitch Rod	D
14	M024802	Door Microswitch	A
15	M041043	Screw M5 x 12 Taptite PHIL	D
16	M235354	Microswitch Return Spring E32	C
17	M003397	Spacer Plated	D
18	M017929	Damper Rod Clip	D
19	M232911	Microswitch Bracket	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

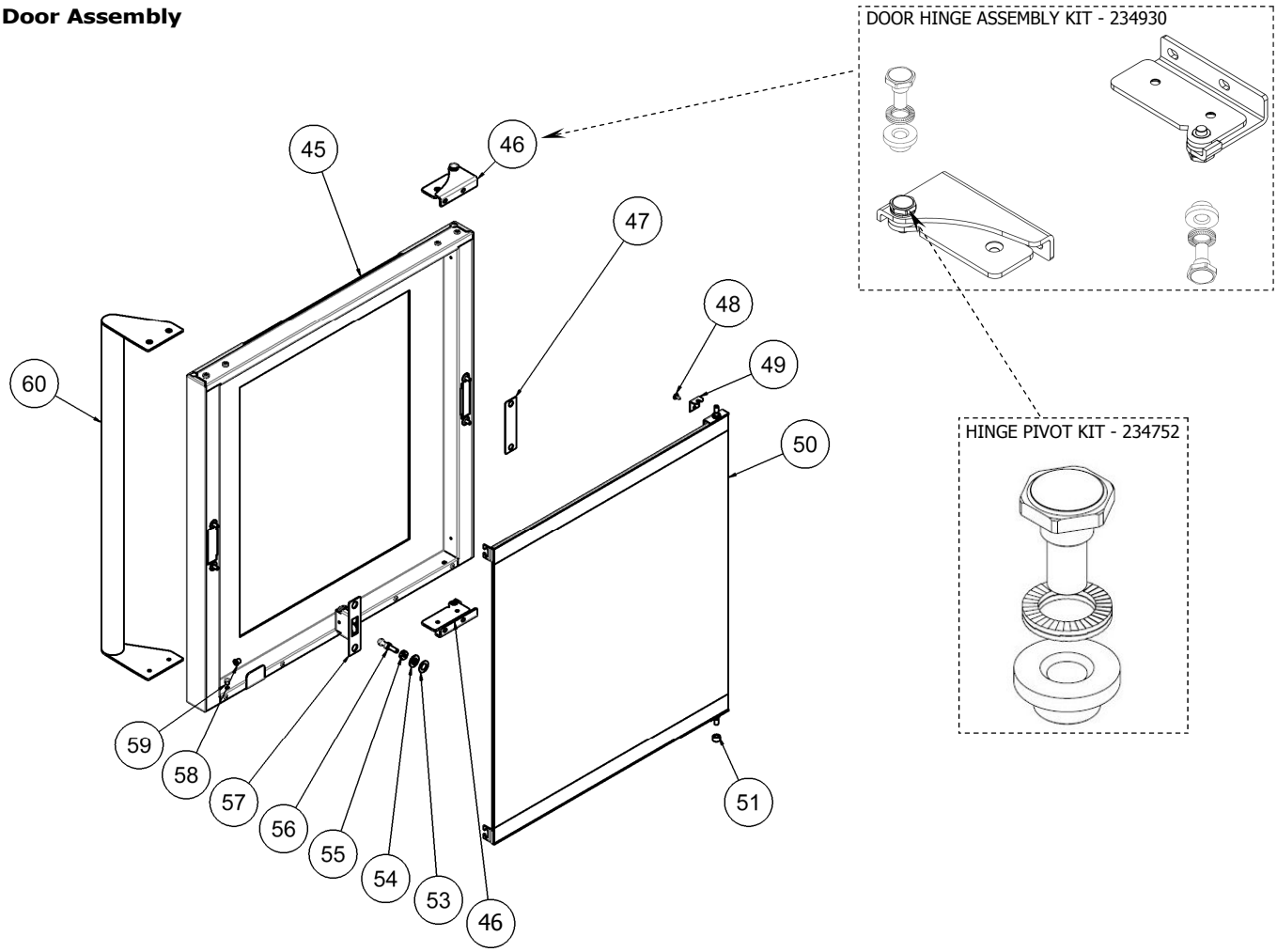
Gas Components



Item	Part No.	Description	*RPL
35	M004952	BURNER	C
36	M024127	SPARK ELECTRODE	A
37	M025071	FLAME SENSOR	A
	M022909	IGNITION ELECTRODE ASSEMBLY (COMPLETE)	B
38	M032170	INJECTOR 1.7mm - LPG / BUT	C
	M032270	INJECTOR 2.70mm - NAT **UK US CA**	C
39	M025093	LOCKNUT M14X1	D
42	M234266	G32 INJECTOR PIPE ASSY - USA/CAN **US CA JP ONLY**	D
43	M015311	PRESSURE TEST POINT PLUG **US CA JP ONLY**	D
45	M234458	GAS VALVE G32 **110-120V**	B
	M015627	LPG SPRING KIT (NOT SHOWN)	C
	M016405	NAT SPRING KIT (NOT SHOWN)	C
46	M021288	MALE CONNECTOR ASSY 3/8" x 3/8" BSPT	D
47	M024156	FLEXTUBE DORMONT T6x12	D
49	M233548	G32 SUPPLY PIPE ASSY - NPT **US CA JP ONLY**	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

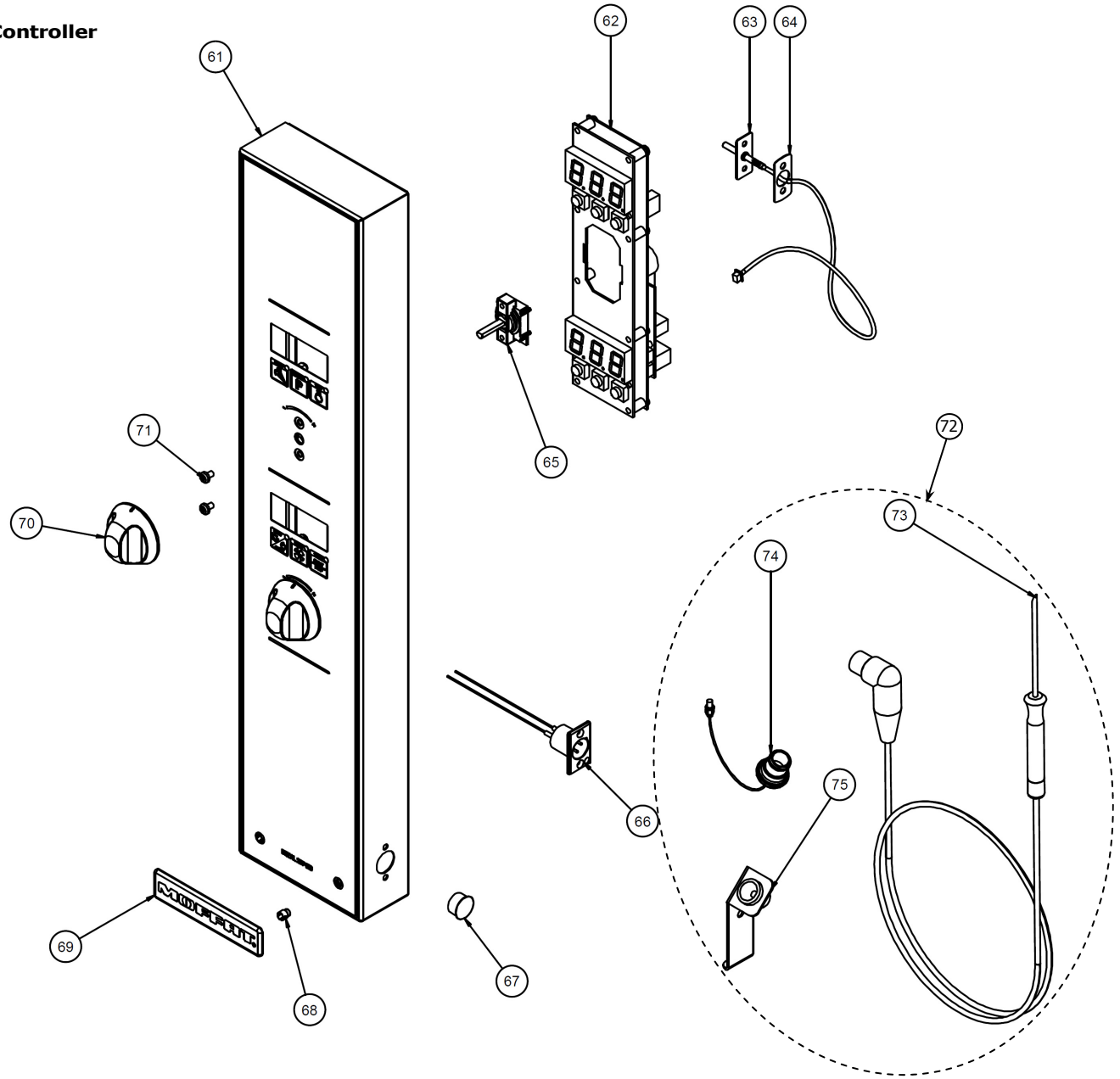
Door Assembly



Item	Part No.	Description	*RPL
45	M235275	DOOR OUTER GLASS ASSEMBLY	C
46	M234930	DOOR HINGE ASSEMBLY KIT - which includes:-	B
		Door Hinge Assy Bottom	
		Door Hinge Assy Top	
---	M234752	HINGE PIVOT KIT - which includes the following:-	
		Door Hinge Pivot Pin	
		Washer M8 Nord-Lock T316	
		Door Hinge Pivot Bush	
47	M234725	DOOR CATCH BLANKING PLATE	C
48	M041045	SCREW 8 x ⅜" TRUSS HD PHL NP	D
49	M234779	INNER GLASS RETAINING CLIP	C
50	M234757	DOOR INNER GLASS ASSY	C
51	M234767	INNER GLASS PIVOT SPACER	D
53	M235105	DOOR STRIKE ESCUTCHEON WASHER	C
54	M235104	DOOR STRIKE PIN ESCUTCHEON	C
55	M235278	STRIKE LOCKING NUT	C
56	M235277	DOOR ROLLER CATCH STRIKE PIN	C
57	M234580	DOOR ROLLER CATCH	C
58	M234818	INNER GLASS LATCHING BUSH	D
59	M234835	DOME PLUG	D
60	M234581	DOOR HANDLE WA	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

Controller



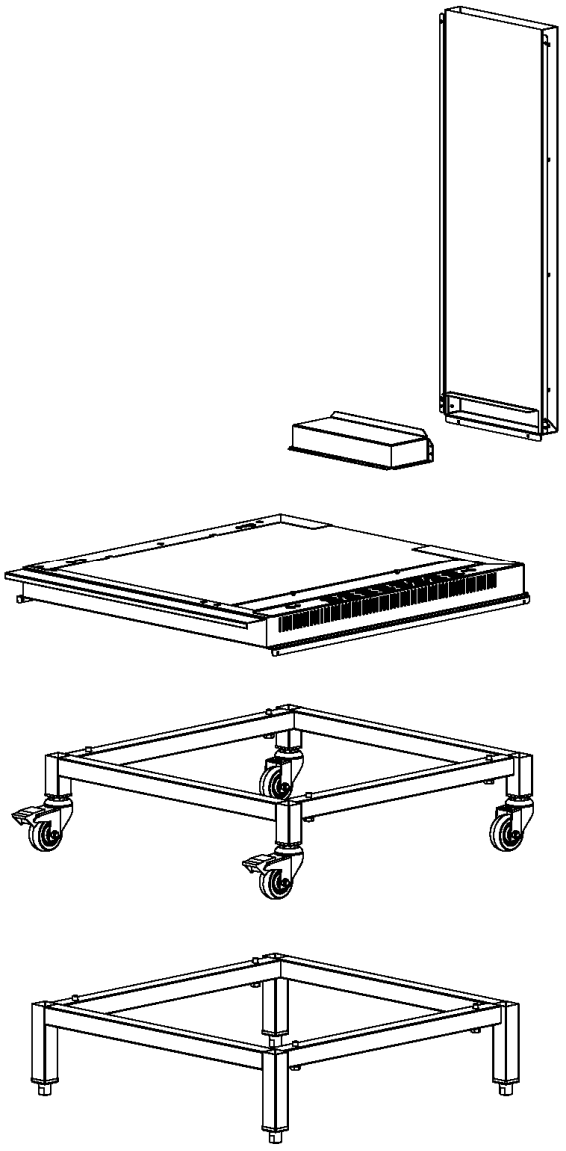
Item	Part No.	Description	*RPL
61	M237139	CONTROL PANEL LAMINATED G32D	D
62	M236256	DIGITAL CONTROL KIT E31D E32D G32D E33D	B
63	M237447K	TEMP PROBE PT1000 31D/32D/33D	B
64	M236885	TEMP PROBE GASKET	B
65	M234450K	ENCODER MOMENTARY	B
66	M235846	PANEL SOCKET CORE TEMP - D SERIES	C
67	M236192	DOME PLUG 15.9	D
68	M228132	BADGE CLIP	C
69	M233865	BADGE MOFFAT	D
70	M234447	KNOB TFAN INDEX	C
71	M041425	SCREW M4 X 6 PAN HD PHIL NP	D
72	M236060	CORE TEMP PROBE KIT (*which includes:-*)	B
73	*M235845*	*Core Temp Probe (PT1000)*	B
74	*M235847*	*Dust Cap Core Temp Socket*	D
75	*M236486*	*Core Temp Probe Holder*	C
Not Shown	M748019	SCREW M4 x 10 TAPTITE PAN POZI ZP	D

*Recommended Parts Level	
RPL	Number of units in service
A	1-5
B	5-10
C	10-50
D	50+

SK STANDS

SK32 — Stand for G32
735mm/29”(W) x 650mm/25½”(D) x 900mm/35½”(H)
Accepts US ½ and US full pan

DSK Double Stacking Kit



GAS TYPE CONVERSIONS

235433 G32D Gas Conversion Kit AU/NZ/XP
235434 G32D Gas Conversion Kit UK
235435 G32D Gas Conversion Kit US/CA

Instruction Sheet for the Assembly of the Base Stand for the Turbofan Series Ovens

SERVICE WORK ONLY TO BE CARRIED OUT BY QUALIFIED PERSONS

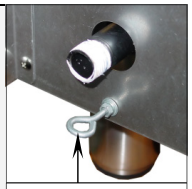
Suitable for the following models:

Stand SK23 for E22 / E23 Ovens.
Stand SK32 for E32 / G32 Ovens.
Stand SK2731U for E27 / E28 / E31 Ovens.
Stand SK2731N for E27 / E28 / E31 Ovens.

Important - For G32 Appliances Only:

For G32 appliances installed on castors (on base stand, double stacked or on proofer), the appliance is to be fitted with a restraint at the location provided below the gas connection point.
Adequate means must be provided to limit the movement of the appliance without depending on the gas connector and the quick-disconnect device or its associated piping to limit the appliance movement.
This installation shall comply with the applicable local codes / standards, e.g. for USA / Canada Only:-

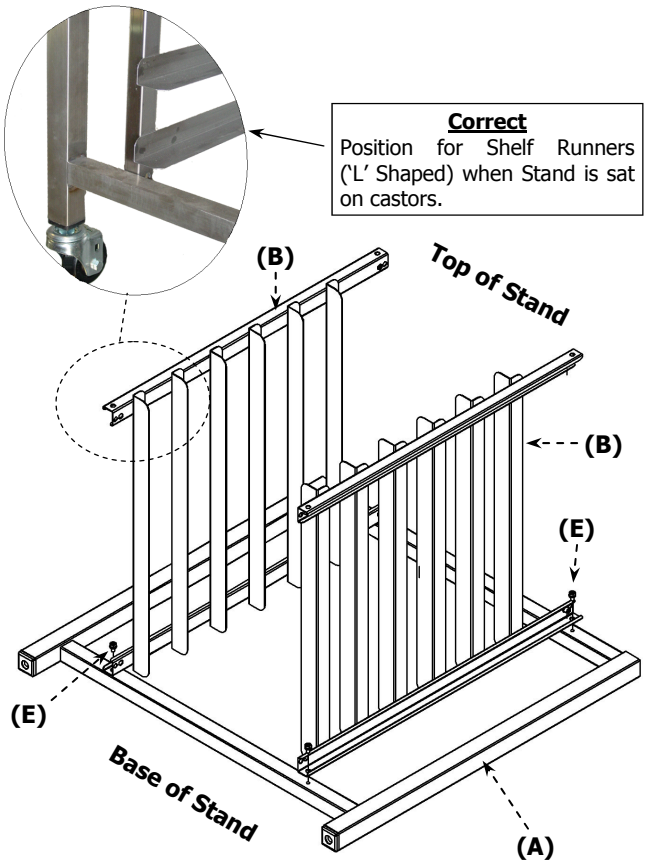
ANSI Z21.69 • CSA 6.16 - Connectors for Moveable Gas Appliances.
ANSI Z21.41 • CSA 6.9, (2) - Quick Disconnect Devices for use with Gas Fuel.


Restraining Anchor Point

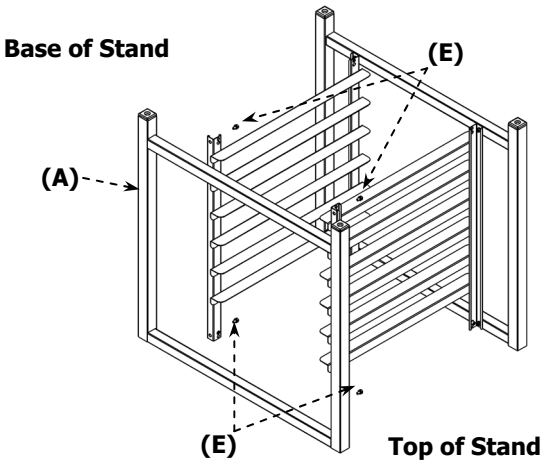
Unpacking and Assembly:

Check that the kit includes the correct parts and quantities for the stand purchased as listed overleaf.

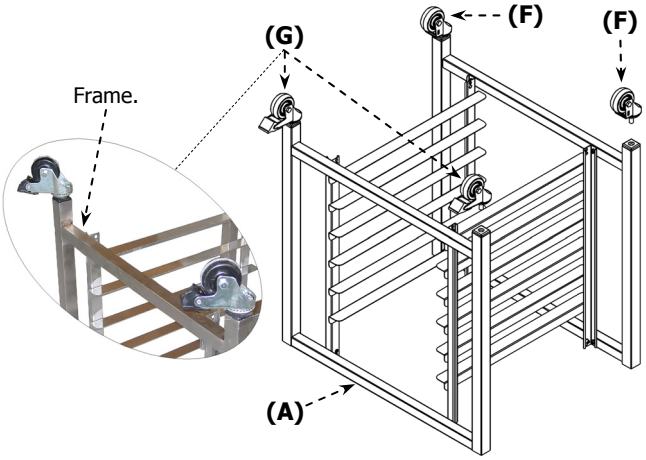
1. Place Frame (A) on flat surface and fit Shelf Runners (B) to Frame with 4 Screws (E). Only loosely tighten all screws until Top Plates (C) are fitted.



2. Turn stand upside down and fit second Frame (A) and attach to Shelf Runners (B), secure with 4 Screws (E). Ensure Shelf Runners (B) are fitted correctly.

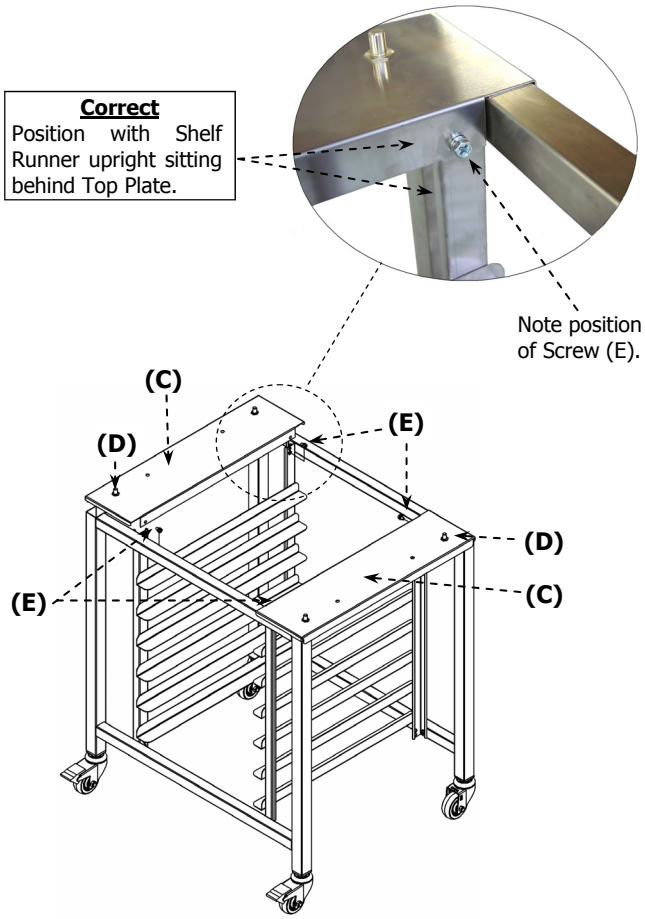


3. Fit Castors (F) to one Frame (A). Fit Castors (G) to second Frame (A) and tighten hand tight. **Ensure both Locking Castors are fitted to the same Frame.**



Instruction Sheet for the Assembly of the Base Stand for the Turbofan Series Ovens.

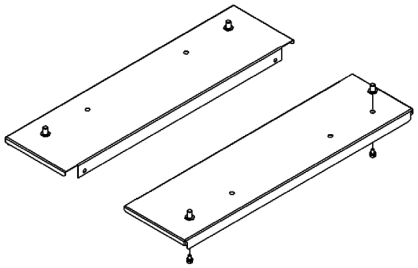
4. Fit Top Plates (C) with 4 Screws (E). Fit Oven Location Pins (D) with 4 Screws (E). Refer 'Pin Fitting Locations' figures overleaf for correct pin location for oven type. Tighten all screws securely.



Pin Fitting Locations:

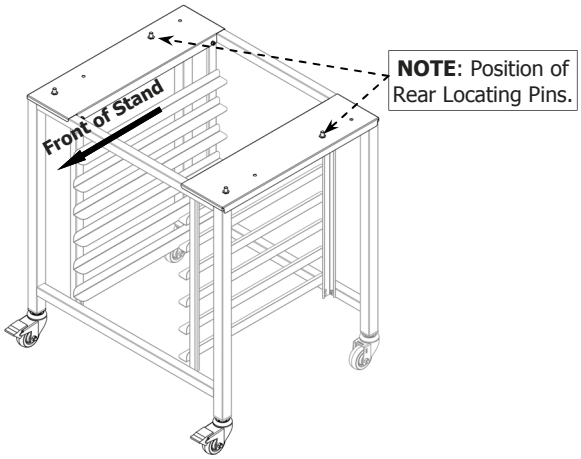
For Stands SK2731U / SK2731N

Pin Location for E27 / E28 Ovens



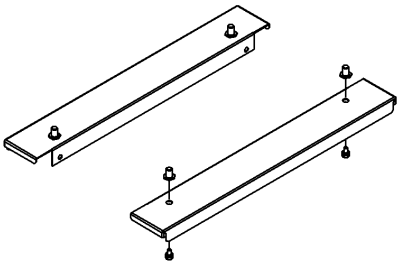
Pin Location for E31 Ovens Only

NOTE: For E31 Ovens Only, pin location should be as shown below with Locking Castors at front of stand and Rear Locating Pins fitted in holes nearest front of stand.



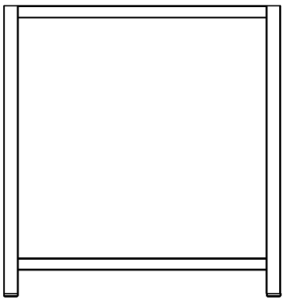
For Stands SK23 / SK32

Pin Location for E22 / E23 & G32 / E32 Ovens

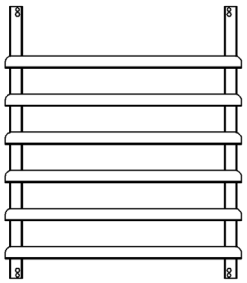


Parts List:

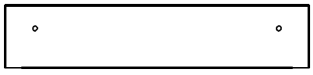
Frame (A) - Qty 2.



Shelf Runners **(B) - Qty 2.**



Top Plate (C) - Qty 2.



Stand Oven Locating Pin (D) - Qty 4.

Screw M6 x12 (E) - Qty 17 (1 spare).

Castor 75 mm (F) - Qty 2.

Castor Braked 75 mm (G) - Qty 2.

INSTRUCTION SHEET 234960 FOR FITTING DOUBLE STACKING KIT DSKG32 / DSKG32C TO G32 OVENS

⚠ SERVICE WORK ONLY TO BE CARRIED OUT BY QUALIFIED PERSONS

Suitable for the following models:

Turbofan G32 Ovens.

Contents: **Double Stacking Kit DSKG32 / DSKG32C.**

Required: **Food Grade RTV Silicone Sealant not supplied with Kit)**

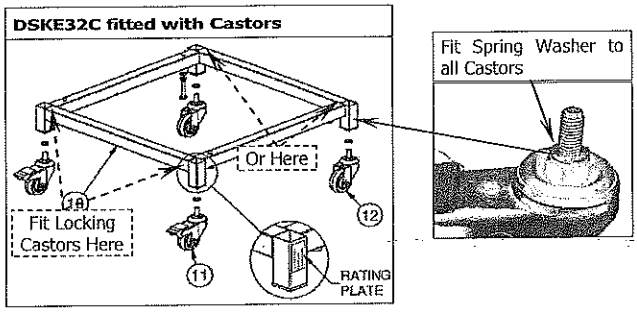
Unpacking and Assembly:

Check that the kit includes the correct parts and quantities for the stand as listed overleaf.

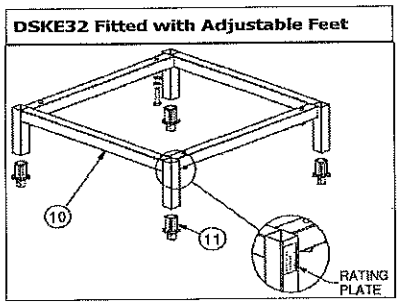
1. Assemble Base Stand:

1. **DSKG32C Stands** - Fit spring washer (9) to threaded shaft of castors, screw castors into base stand, tighten castors using 22mm A/F Spanner.

NOTE Always fit Braked Castors to front of oven when on frame.

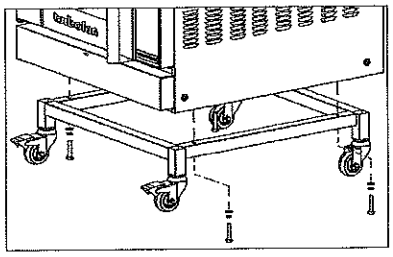


2. **DSKG32 Stands** - Fit adjustable feet to stand.

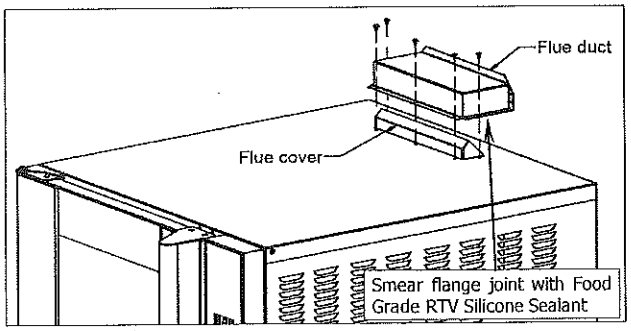


2. Assemble Oven to Base Stand:

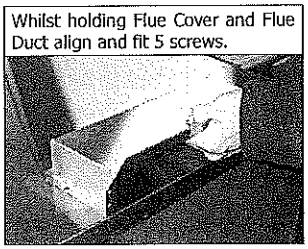
1. Remove feet from oven.
2. Lift oven onto base stand with front of oven at same side locking castors.
3. Align 4 holes in base stand side rails with holes in oven base panel and secure using spring washer, flat washer and M10 Hex bolt.



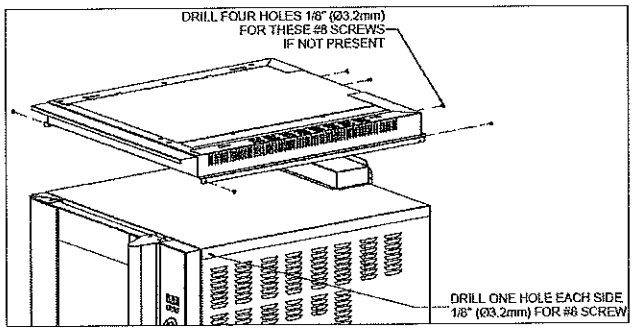
4. Remove 5 screws holding flue cover in place.
5. Smear flange of flue duct with Food Grade RTV Silicone Sealant (not supplied).



6. Place flue duct over flue opening and align 5 holes.
7. Reach in and lift flue cover and screw in 5 screws supplied.

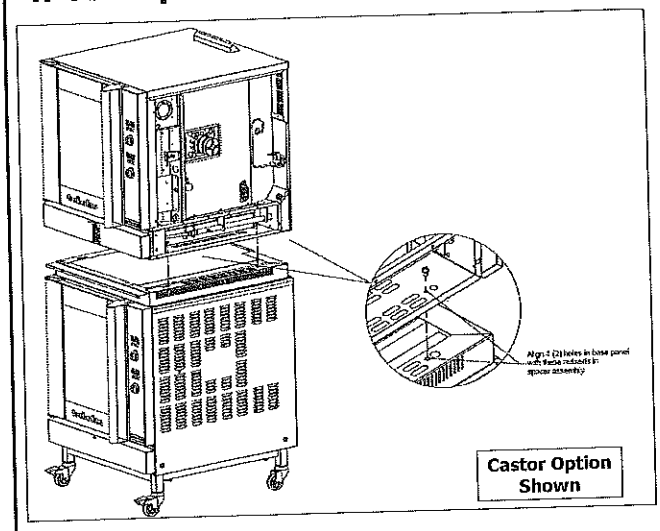


3. Fit Spacer Frame to Bottom Oven:



1. **Remove protective plastic from spacer frame.**
2. Place spacer frame on top of oven and drill 4 ⅛" - Ø 3.2mm holes in rear panel and secure spacer assembly to oven.
3. Drill 2, ⅛" - Ø 3.2mm holes in front corners and secure front of spacer frame with screws supplied.

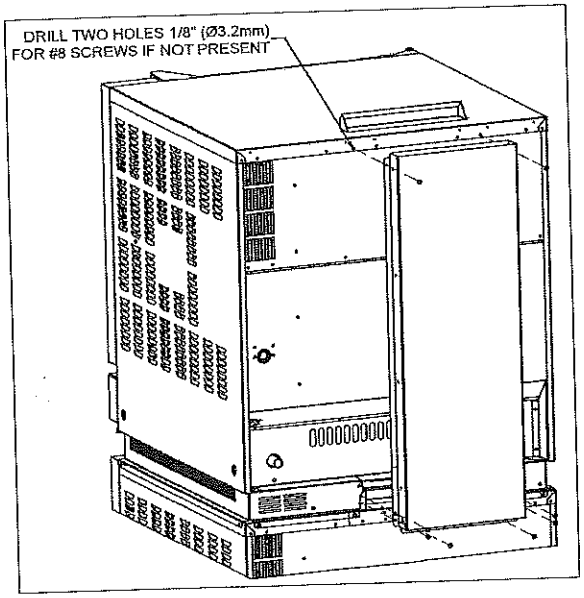
4. Fit Top Oven to Bottom Oven:



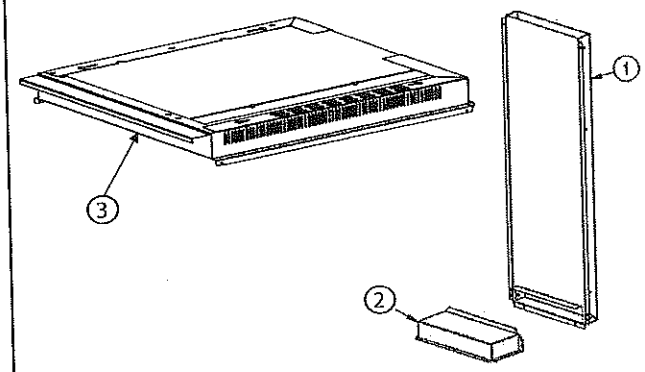
1. Remove the feet from upper oven.
2. Remove LH and RH side panels from upper oven.
3. Lift upper oven onto spacer frame on lower oven.
4. Align holes in upper oven base panel with holes in spacer frame and secure with 4 M6 Screws.
5. Refit LH and RH upper oven side panels.

5. Fit Flue Chimney to Rear of Ovens:

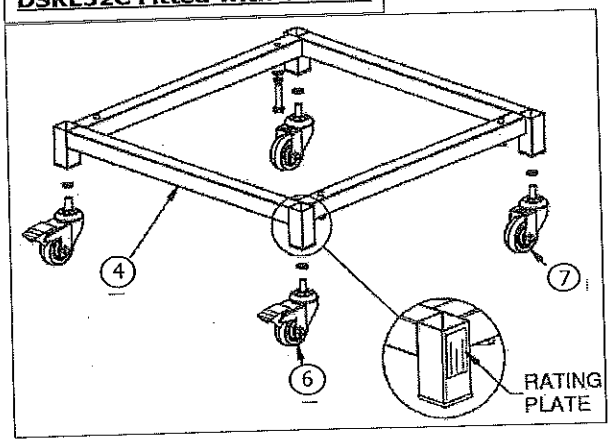
1. Smear flange of flue chimney with Food Grade RTV Silicone Sealant (not supplied).
2. Fit the flue chimney to the flue duct of the lower oven and secure with 6 screws supplied. (earlier ovens may not have all holes provided - drill required holes ⅛" - Ø 3.2mm in lower oven top panel, using flue chimney as a guide).
3. Secure the flue chimney to the upper oven using 2 screws supplied.



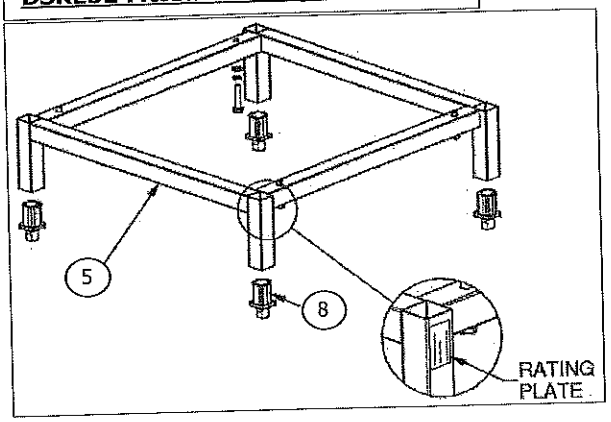
Parts List:



DSKE32C Fitted with Castors



DSKE32 Fitted with Adjustable Feet



Item No.	Part No.	Item	Qty
1	235013	Flue Chimney	1
2	235031	Flue Duct	1
3	235012	Spacer Frame	1
4	234936	Stand (Castor Models)	1
5	234994	Stand (Adjustable Feet Models)	1
6	234213	Castor 3" Stem Swivel D-Brake	2
7	234212	Castor 3" Stem Swivel	2
8	021211	Adjustable Foot 38mm (Fitted)	4
9	045430	Washer M12 Spring (DSKG32C Only)-(Not shown)	4
10	041045	Screw 8 x 3/8" Truss Philips N/P - (Not shown)	21
11	748039	Screw M6 x 12 Hex HD POZI ZP - (Not shown)	4
12	041666	Screw M10 x 50 Hex HD ZP - (Not shown)	4
13	748050	Washer M10 Spring ZP - (Not shown)	4
14	045060	Washer M10 Flat ZP - (Not shown)	4

Conversion Procedure

Caution

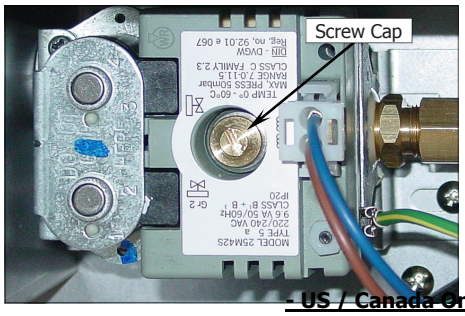
Ensure that the appliance is isolated from the electrical and gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **Adjustment of components that have adjustments /settings sealed (e.g. paint sealed) can only be adjusted in accordance with the following instructions and shall be re-sealed before re-commissioning this appliance.**
- **For all relevant gas specifications refer to the table at the end of this section.**

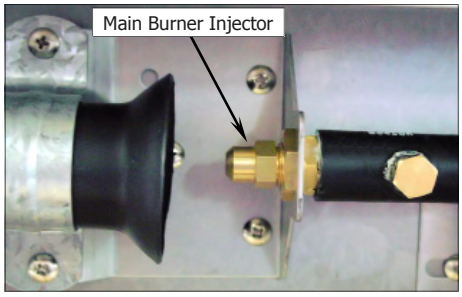
Procedure:

1. Remove the lower service panel to allow access to the gas control valve.
2. Unscrew and remove screw cap from regulator incorporated in the gas control.
3. Remove regulator spring from the gas control valve. Replace with correct spring supplied with the conversion kit.



- US / Canada Only:

4. Unscrew and remove the main burner injector and replace with appropriate item.
5. Connect gas and electrical supplies.
6.



7. Carry out a full leak test of the converted oven prior to placing it into operation.

Warning

Do not use a naked flame to check for gas leakages.

8. Refit the service panels.

Gas Type Identification Label

On completion of the gas conversion, replace gas type identification labels, located at:-

- The rear of the appliance, above the gas connection point.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.
2. Check the following functions in accordance with the operating instructions specified in the 'Operation' section of this manual.
   - Ensure that all the oven controls operate correctly.
   - Ensure that the operating pressure remains correct.
3. Ensure any adjustments done to components that have the adjustments / settings sealed (e.g. paint sealed), are re-sealed.

NOTE: If it is not possible to get the appliance to operate correctly, shut 'off' the gas supply and contact the supplier of this appliance.

9 Gas Conversion and Specifications

Table of Gas Specifications

Operate oven and adjust regulator to achieve correct pressure at pressure test point (front RH corner).

	Natural Gas	LP Gas
Orifice Size	#36 Drill (2.70mm)	#51 Drill (1.70mm)
Regulator Spring (Colour)	Green Spring	Blue Spring
Supply Pressure	7" w.c.	11" w.c.
Operating Pressure	4.2" w.c.	11" w.c.

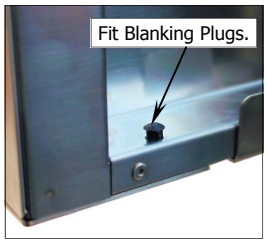
Reversing the Oven Door

NOTE: This operation should only be carried out by a suitably competent person.

Remove the Oven Door Inner Glass.

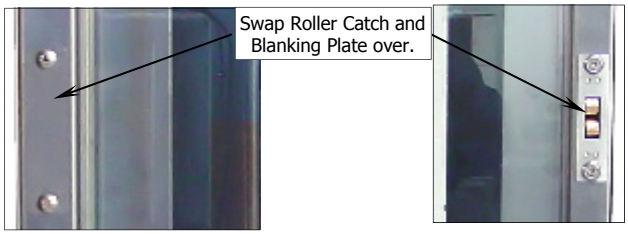
1. Open the oven door and open the door inner glass.
2. Remove screw securing inner glass retaining clip and remove clip.
3. Lift up inner glass and remove, ensuring that pivot spacer is removed from lower inner glass pivot and retained.

4. Remove black plastic plugs from top and bottom of door and fit to holes where inner glass pivots were removed from.

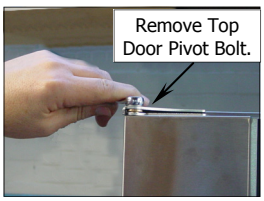


Remove the Oven Door.

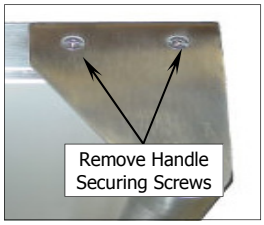
5. Remove the door roller catch and blanking plate from the inside of the door and swap these over.



6. Whilst supporting door, unscrew and remove top door pivot bolt from top door hinge assembly.
7. Remove door and lay on a flat surface or workbench.



8. Unscrew screws securing the door handle remove door handle.
9. Remove top door hinge and fit to bottom opposite corner of door.



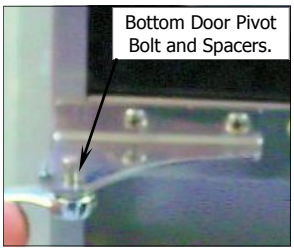
10. Remove bottom door hinge and fit to top opposite corner of door.

11. Remove inner glass latching studs and fit to opposite side of door using Loctite 243 to secure.

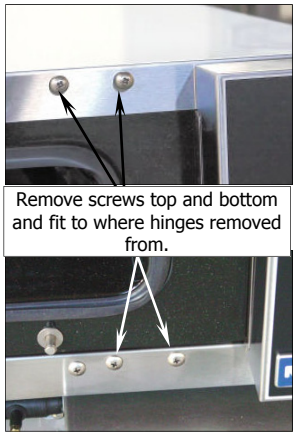
12. Turn door handle over and fit to other end of door where hinges were removed from. Ensure Flat of handle is to the outside.

Remove Upper and Lower Door Hinges and Door Catch.

13. Remove bottom door pivot bolt and spacers and fit pivot bolt to top door hinge assembly (as this will be swapped over and fitted to bottom of other side of oven).



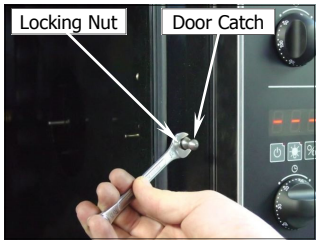
14. Remove the 4 blanking screws from front of oven.

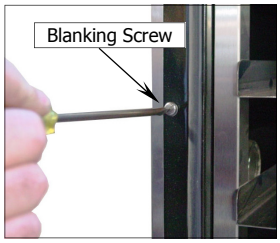


15. Remove Hinge Plate from top of oven and fit diagonally opposite, to lower corner.

16. Remove Hinge Plate from bottom of oven and fit diagonally opposite, to upper corner.
17. Fit screws removed at Item 14 above to where hinges were fitted.

18. Remove Blanking Screw and Door Catch from front of oven and swap around (refer 'Adjusting Door Catch').



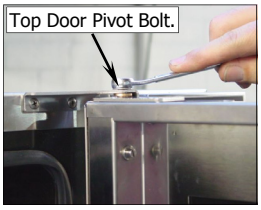


19. Fit door spacers removed at Item 13 previously, to lower hinge pivot bolt.

Oven Door Re-Fitting

Fit the Door.

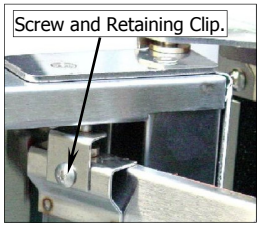
1. Refit oven door by locating bottom of door onto bottom hinge plate pivot bolt and spacers.
2. Fit top of door into top hinge plate and secure with top pivot bolt.



Fit Inner Glass to Door.

NOTE: It is important to ensure that the inner glass is fitted correctly and that the glass pivots at the hinge end of the door and not the handle end.

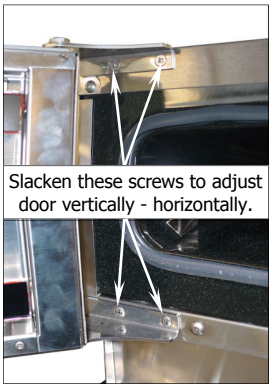
3. Fit pivot spacer removed at Item 3 on previous page, to the lower inner glass pivot and locate inner glass lower pivot into position on inside of door.
4. Locate top pivot of inner glass into top of door and secure in position with inner glass retaining clip.



5. Lift inner glass up onto locking catch to lock glass into position.

Adjust Door for Correct Alignment.

Check alignment and operation of the door. Ensure that the door is correctly aligned horizontally and vertically.

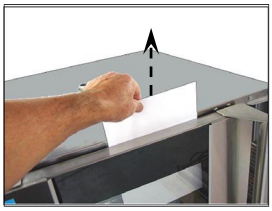


1. To align, slacken off the upper and lower hinge plates and correctly align the door. Re-tighten both hinge plates.
2. Check that the roller catch correctly retains door in the closed position.
3. To adjust, slightly loosen screws securing roller catch and close the door. The roller catch will centralise itself.
4. Open door and tighten roller catch securing screws.

Adjusting Door Catch

If the door sealing requires adjustment, carry out the following to adjust the door catch:-

1. Check that the door seals correctly when closed, by placing a sheet of paper between the door and the seal.
2. Close the door on the paper and attempt to withdraw the paper by firmly tugging on the paper. The paper should just pull out with some resistance but without tearing the paper.



3. To adjust the door catch, loosen the locking nut on the door catch:-
   a. If the paper withdraws easily, ***screw the door catch 'In' by ½ a turn*** and repeat the test above until adjusted correctly.
   b. If the paper cannot be withdrawn and the door springs open, ***screw the door catch 'Out' by ½ a turn*** and repeat the test above until adjusted correctly.
4. Tighten the locking nut on the door catch.

PSERIES

turbofan®

P8M/P10M/P12M Series

Proofer/Holding Cabinets
(Manual Operation)

Service Manual

turbofan
CONVECTION OVEN SYSTEMS

MOFFAT®

BLUE SEAL®

26 July 2013

Amendment 2

MANUFACTURED BY

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Christchurch
New Zealand

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(tel): 366 661 1556
(fax): 336 661 1660

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Contents List

P8M/P10M/P12M Turbofan Proofer/Holding Cabinets.

Model Numbers Covered in this Manual

P8M - Turbofan Proofer / Holding Cabinet - 8 Tray.
P10M - Turbofan Proofer / Holding Cabinet - 10 Tray.
P12M - Turbofan Proofer / Holding Cabinet - 12 Tray.

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Appendix 1 - Proofer Door Reversal (P8 - P12 Proofer/Holding Cabinets only) A1

Warning

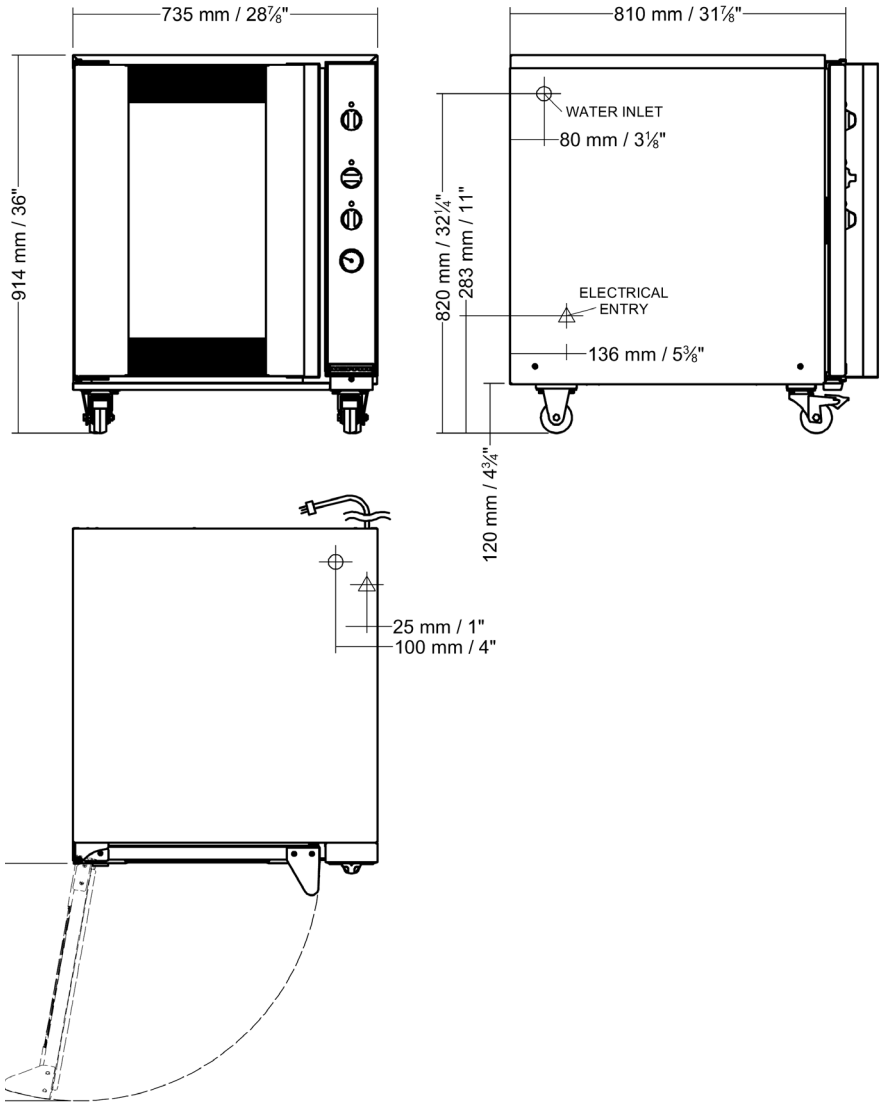
ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, MAINTENANCE OR SERVICE MAY CAUSE PROPERTY DAMAGE, INJURY OR DEATH.

ENSURE SUPPLY IS SWITCHED OFF BEFORE SERVICING.

ALWAYS TEST AFTER SERVICE REPAIRS.

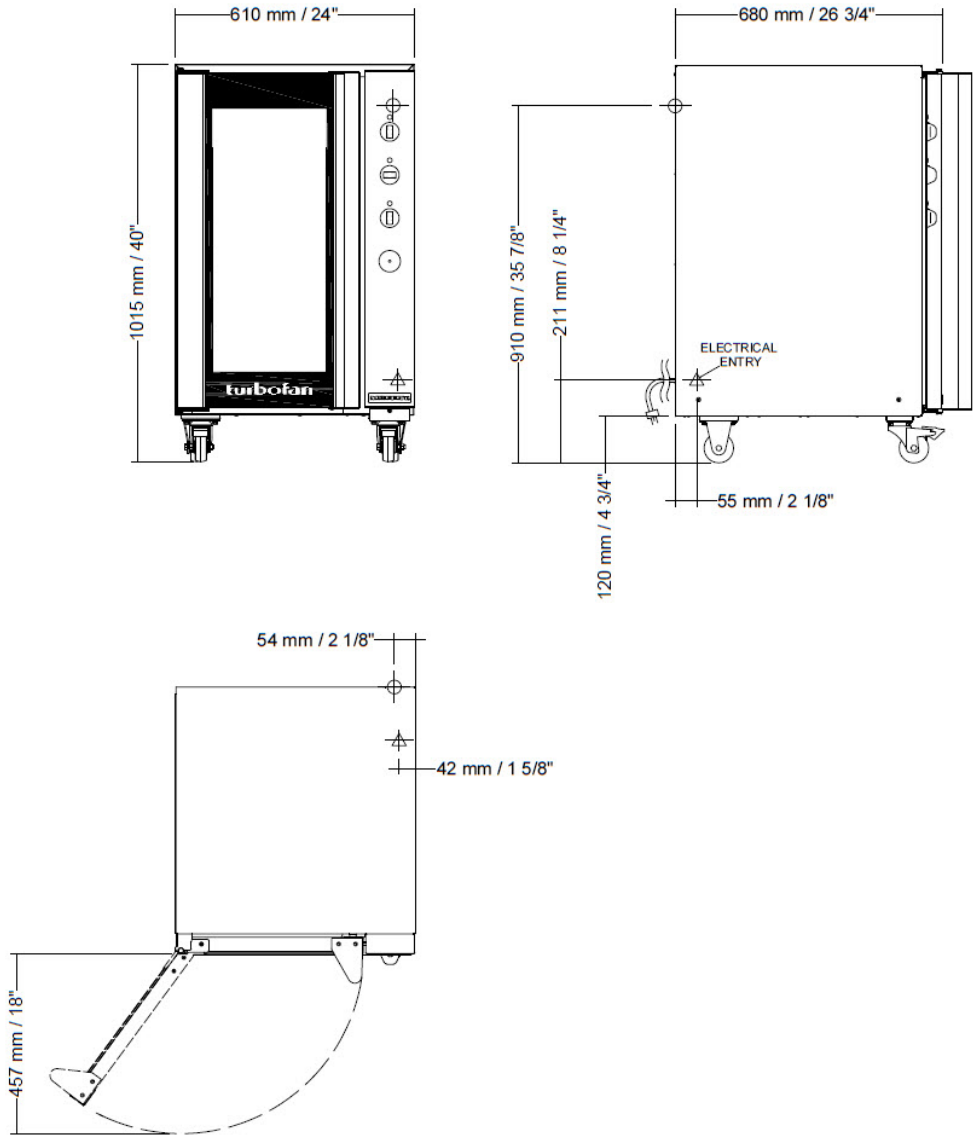
P8M Proofer / Holding Cabinet



P8M Specifications Table:-

Power Ratings	110-120V, 1P+N+E, 60HZ, 1.45 kW
Tray Capacity	8, 18" x 26" / 460 x 660, Full Size Sheet Pan Capacity. 16, 18" x 13" / 460 x 330, Half Size Sheet Pan Capacity. 8, 600 x 400mm Tray Capacity (Optional Kit).
Tray Spacing	76mm / 3"

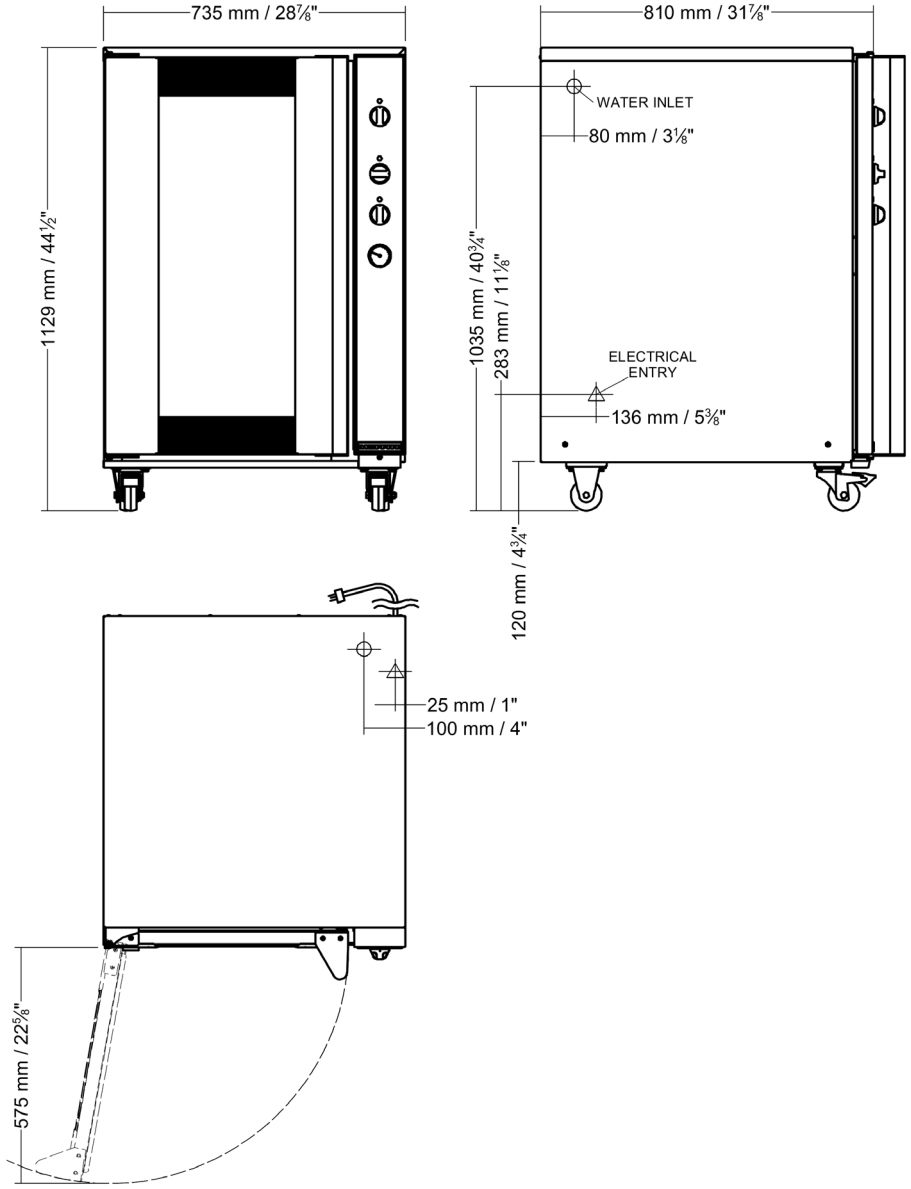
P10M Proofer / Holding Cabinet



P10M Specifications Table:-

Power Ratings	110-120V, 1P+N+E, 60HZ, 1.45 kW
Tray Capacity	10, 1/1 GN Gastronorm Pan Capacity. 10, 20" x 12", Hotel Steam Pan Capacity. 10, 18" x 13" Half Size Sheet Pan Capacity.
Tray Spacing	74mm / $2^{7}/_{8}$"

P12M Proofer / Holding Cabinet



P12M Specifications Table:-

Power Ratings	110-120V, 1P+N+E, 60HZ, 1.95 kW
Tray Capacity	12, 18" x 26" / 460 x 660, Full Size Sheet Pan Capacity. 24, 18" x 13" / 460 x 330, Half Size Sheet Pan Capacity. 12, 600 x 400mm Tray Capacity (Optional Kit).
Tray Spacing	76mm / 3"

Installation Requirements

Important:

- **Installation shall comply with local electrical, health and safety requirements.**
- **It is most important that this proofer / holding cabinet is installed correctly and that the operation is correct before use.**
- **If you have any questions regarding the proper installation and / or operation of this proofer / holding cabinet , please**

Unpacking

1. Remove all packaging and transit protection including all protective plastic coating from the exterior stainless steel panels.
2. Check the proofer / holding cabinet and supplied parts for damage. Report any damage immediately to the carrier and distributor.
3. Check that the following parts have been supplied with your proofer / holding cabinet:-

   Adaptor Brass.
   Rubber Washer. } **USA / Canada Only)**

4. Report any deficiencies to the distributor who supplied the appliance.
5. Ensure that all the castors are fitted securely.
6. Check that the available electrical supply is correct to as shown on the Technical Data Plate located on the front right hand side panel.

- Refer to 'Specifications' section for details.

Location

1. Position the proofer / holding cabinet in its working position.
2. The proofer / holding cabinet should be positioned so that the control panel and shelves are easily reachable for loading and unloading.

Clearances

To ensure correct ventilation for the motor and controls, the following minimum installation clearances are to be adhered to:-

Top	0 mm / 0".
Rear	0 mm / 0".
Left-hand side	0 mm / 0".
Right-hand side	25 mm / 1".

Electrical Connection

Warning

This proofer / holding cabinet must be earthed/grounded.

Each proofer / holding cabinet should be connected to an adequately protected power supply and an isolation switch mounted adjacent to, but not behind the proofer / holding cabinet and must be readily accessible to the operator. This switch must be clearly marked and readily accessible in case of fire.

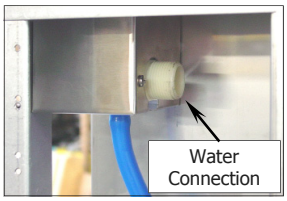
Check that the electricity supply is correct to as shown on the Technical Data Plate on the front right hand corner of the proofer / holding cabinet side panel.

The P8 / P10 / P12 Proofer / Holding Cabinets are supplied with electrical cords fitted . Ensure that the appliance is fitted with the appropriate power cord and plug.

Technical Data Plate - Location

Water Connection

1. A cold water supply should be connected to the water inlet located on the rear right hand side of the unit..



- Max Inlet Pressure 80psi.

2. Turn 'On' the water supply to check for water leaks.

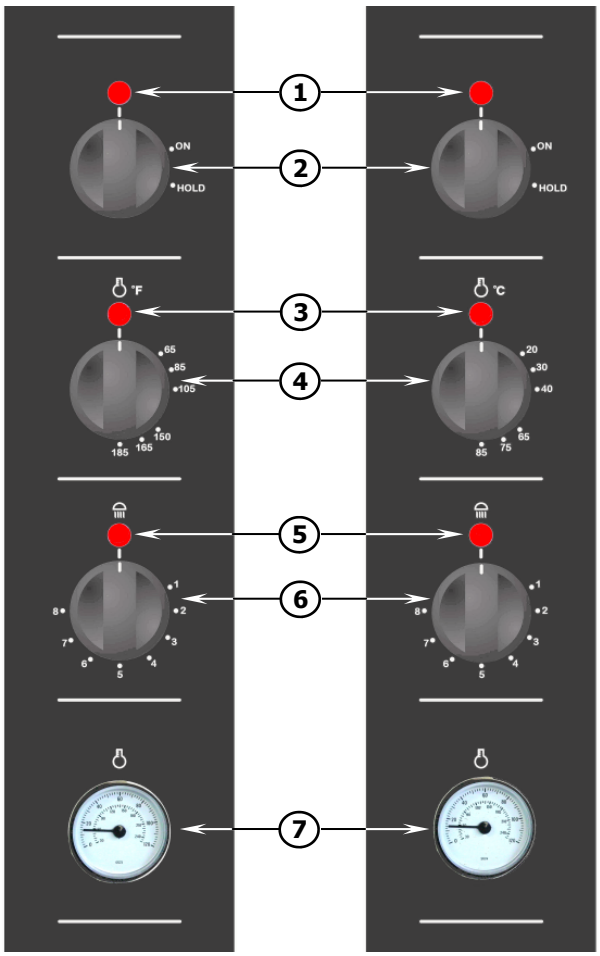
NOTE: The Prover / Holding Cabinet can be fitted with an optional Water Filter Kit (Part No. 234347). For fitting instructions refer to the Instruction Sheet supplied with the Water Filter Kit.

Positioning of Proofer / Holding Cabinet

Correctly locate the proofer / holding cabinet into its final operating position and lock the front castors to retain the proofer / holding cabinet in it's location.

Proofer / Holding Cabinet Control Panel

Control Panel (˚F) **Control Panel (˚C)**



Description of Controls

① Power 'On' Indicator Light

Indicator light illuminates when the 'Function' Switch is turned to 'ON' or 'HOLD'.

② Function Control

I Unit is 'Off'.

ON Unit is in Proofing Mode (Power 'On' Indicator Light illuminates).

HOLD Unit is in Holding Mode (Power 'On' Indicator Light illuminates).

③ Heating 'On' Indicator Light

Indicator light illuminates when 'Thermostat Heating' is turned 'ON' and the elements are cycling 'ON' to maintain set temperature.

④ Thermostat Control

Controls air temperature in the Proofer / Holding Cabinet.

Temperature Range - 0 - 85°C / 32 - 185°F.

Proofing Range - 20 - 40°C / 65 - 105°F.

Holding Range - 65 - 85°C / 150 - 185°F.

⑤ Humidity 'On' Indicator Light

Indicator light illuminates when 'Humidity Control' is turned 'ON' and elements are cycling 'ON' to maintain the set humidity. (Controls the cabinet humidity in PROOF Mode only).

⑥ Humidity Control

Controls humidity level in the proofer / holding cabinet.

Controls the cabinet humidity in PROOF Mode only.

1 to 5 Suggested settings for butter based pastries (Croissants, Danish Pastries etc).

5 to 8 Suggested settings for yeast based breads and doughs.

⑦ Thermometer

Indicates the cabinet temperature.
Dual Centigrade and Fahrenheit scale.

OPERATIONAL FAULTS			
FAULT	**FUNCTIONS**	**OTHER INDICATORS**	**CAUSE**
Proofer not operating		No Proofer functions possible	Not plugged in
			Power supply switch off
			Fuse blown or Circuit breaker tripped
			Power cord damaged
			Function Switch
Neon off	Proofer switch on	Proofer does not operate	Function Switch
		Proofer operates	Neon
No heat	Proofer switch on	Heat Neon on	Element
		Heat neon off	Thermostat
No Fan	Proofer switch on		Fan motor
Light off	Proofer switch on		Lamp
			Fuse
No Water in tank	Proof switch on	Humidity Neon off	Float switch
			Relay
			Water solenoid
No Humidity	Proof switch on	Humidity Neon on	No water in tank
			Water thermostat
			Water Element
Door does not fully close			Door seal incorrectly fitted
			Tray in way of door.
			Door not fitted correctly

COMPONENT TESTING

ITEM	CONDITION	TESTING FOR	REPLACE
Function Switch	Proofer power OFF	Continuity through switch when turned on	If open circuit
	Voltage at Switch	Check power to switch and power out of switch	If no power out
Air Temperature Thermostat (set above Proofer Temperature)	Proofer power OFF	Continuity through thermostat	If open circuit
	Voltage at Thermostat	Check power to switch and power out of switch	If no power out
Water Thermostat (set above Proofer Humidity)	Proofer power OFF	Continuity through switch	If open circuit
	Voltage at Thermostat	Check power to switch and power out of switch	If no power out
Element	Proofer power OFF	Continuity	If open circuit
	Voltage at Element	Check current draw	If low or zero
Relay	Voltage at Relay Coil	Does relay switch	If no
Relay Contacts	Voltage at Relay Contacts	Check power to contacts and power out of contacts	If no power out
Fan Motor	Voltage at Fan	Does fan rotate	If no
Float Switch	Proofer power OFF	Continuity through switch when float is down	If open circuit
	Voltage at Switch Contacts	Check power to switch and power out of switch	If no power out
Water Solenoid	Voltage at Solenoid	Solenoid opens	If no

ELEMENT RESISTANCE & CURRENT

Model	Watts	Voltage	Resistance ± 5% @20°C (68°F)	Current ± 5%
P8/P10/P12 Water	650W	110 — 120V	21 Ω	5.4A @ 120V
P8 / P10 Dry	700W	110 — 120V	20 Ω	5.8A @ 120V
P12 Dry	1200W	110 — 120V	11 Ω	10A @ 120V

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5.1 Access

5.1.1 Control Panel

1. Remove screw on underside of control panel.
2. Lift control panel up to unhook top of panel from proofer / holding cabinet.

5.1.2 LH / RH Side Access Panels

1. Remove 2 screws on lower corners of side panel.
2. Pull bottom of panel out and away from bottom of proofer / holding cabinet.
3. Pull down on panel to remove.

5.1.3 LH / RH Proofer / Holding Cabinet Side Racks

Side Racks - P10

a. Lift up and remove side rack out of proofer / holding cabinet.

Side Racks - P8 / P12

a. Take hold of top and bottom of rack and lift front of rack upwards to disengage front upper and lower hangar studs.

b. Swing rack inwards.

c. Take hold of top and bottom rack at centre and lift rear of rack upwards to disengage rear upper and lower hangar studs. Lift rack out of proofer / holding cabinet.

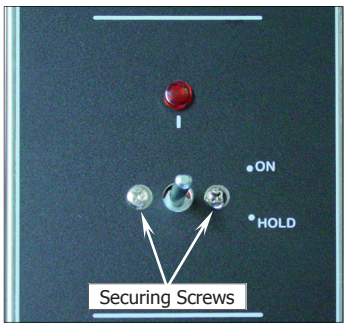
5.1.4 Fan Baffle

1. Remove RH proofer / holding cabinet RH side rack as shown above.
2. Lift Fan Baffle up to unhook from side of proofer / holding cabinet and remove.

5.2 Replacement

5.2.1 Function Control Switch

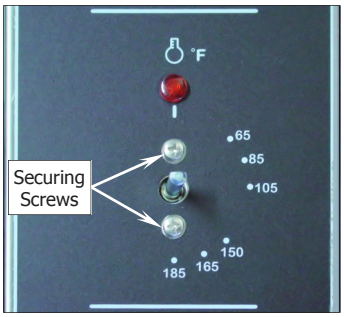
1. Remove knob from switch spindle. Knob is a push fit.
2. Remove control panel (Refer Section 5.1.1).
3. Remove 2 switch mounting screws and remove switch from control panel.



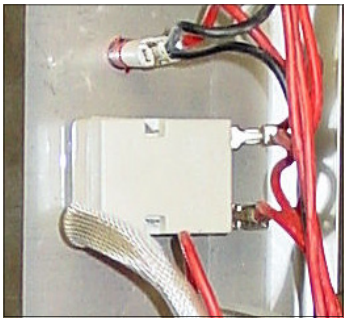
4. Remove wires from rear of function control switch, noting their position.
5. Re-assemble in reverse order.

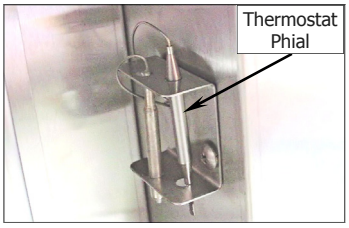
5.2.2 Thermostat Control Switch

1. Remove knob from switch spindle. Knob is a push fit.
2. Remove control panel (refer Section 5.1.1).
3. Remove 2 switch mounting screws and remove switch from rear of control panel.



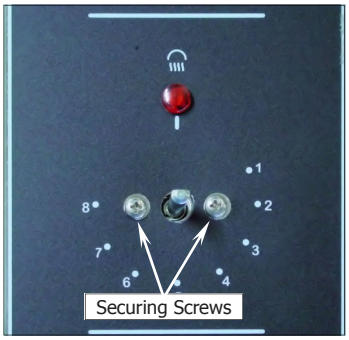
4. Disconnect wires from rear of Control Switch, noting their position.
5. Remove RH Rack from proofer / holding cabinet. (refer Section 5.1.3).
6. Remove Fan Baffle. (refer Section 5.1.4).
7. Remove RH access panel (refer Section 5.1.2).
8. Remove phial from holder inside Proofer.
9. Withdraw phial through the proofer / holding cabinet sidewall.
10. Re-assemble in reverse order.

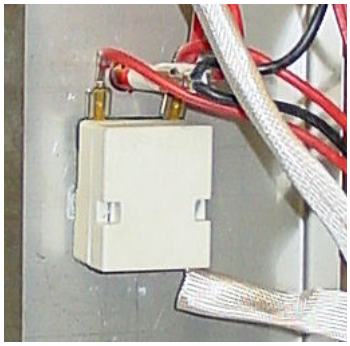


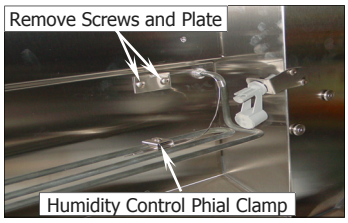


5.2.3 Humidity Control Thermostat

1. Remove knob from switch spindle. Knob is a push fit.
2. Remove control panel (Refer Section 5.1.1).
3. Remove 2 switch mounting screws and remove switch from rear of control panel.
4. Remove RH Side Rack from oven. (refer Section 5.1.3).
5. Remove Fan Baffle. (refer Section 5.1.4).
6. Remove RH access panel (refer Section 5.1.2).
7. Disconnect wires from rear of Humidity Control Thermostat, noting their position.
8. Undo 2 screws and remove plate in proofer / holding cabinet RH side wall.
9. Remove humidity control phial from water element clamp.
10. Withdraw humidity control phial through proofer / holding cabinet side wall.
11. Re-assemble in reverse order.

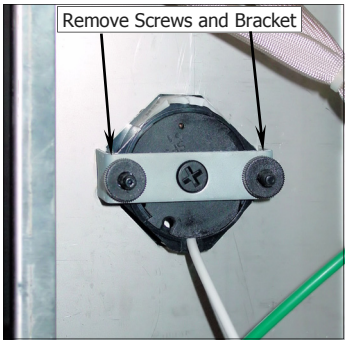


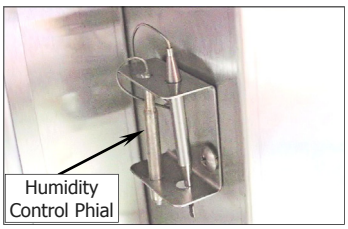




5.2.4 Thermometer

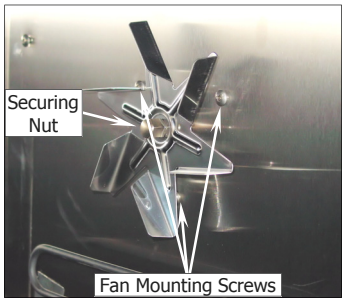
1. Remove control panel (Refer Section 5.1.1).
2. On rear of control panel, undoing thumb-screws and remove bracket and thermometer.
3. Remove RH Side Rack from proofer. (refer Section 5.1.3).
4. Remove Fan Baffle. (refer Section 5.1.4).
5. Remove RH access panel (refer Section 5.1.2).
6. Remove phial from holder inside proofer.
7. Withdraw phial through proofer / holding cabinet sidewall.
8. Re-assemble in reverse order.

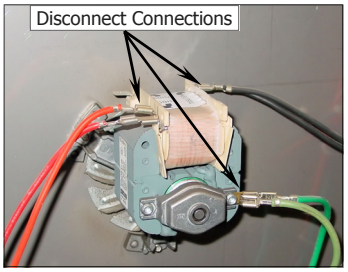




5.2.5 Fan Motor

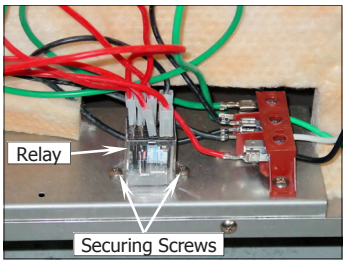
1. Remove RH Side Access Panel from proofer / holding cabinet. (refer Section 5.1.2).
2. Remove RH Side Rack from oven. (refer Section 5.1.3).
3. Remove Fan Baffle. (refer Section 5.1.4).
4. Undo securing nut and remove fan blade.
5. Disconnect wires from fan motor.
6. From inside proofer, undo fan mounting screws.
7. Remove motor from proofer.
8. Re-assemble in reverse order.





5.2.6 Relay

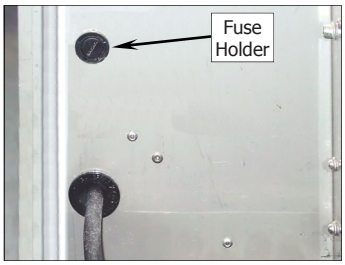
1. Remove RH access panel (refer Section 5.1.2).
2. Disconnect wires from relay (note positions).
3. Remove 2 securing screws and remove relay.
4. Re-assemble in reverse order.



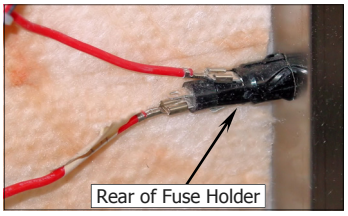
5.2.7 Fuse and Fuse Holder

The fuse holder is located on rear panel, just above power entry point. To access fuse, unscrew centre of holder and withdraw fuse.

1. Remove RH access panel (refer Section 5.1.2).



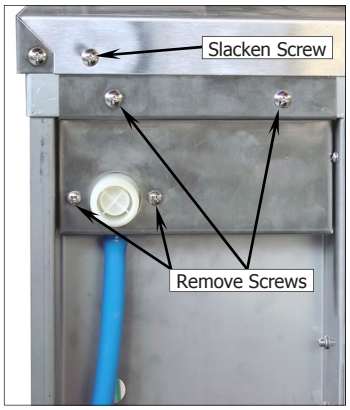
2. Disconnect connections from rear of fuse holder.
3. Push fuse holder out of rear panel.
4. Re-assemble in reverse order.



5.2.8 Water Solenoid

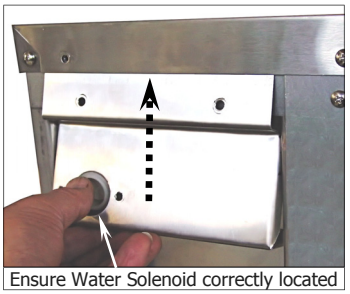
1. Turn Off water supply to proofer / holding cabinet.
2. Remove RH access panel (refer Section 5.1.2).
3. Disconnect wires from water solenoid.

4. At rear of proofer / holding cabinet, on top left of rear panel, slacken screw on rear lip.
5. Remove 2 screws securing bracket to proofer.
6. Remove 2 screws securing water solenoid to bracket.
7. Pull down and out to remove bracket from rear of proofer.
8. Disconnect water hose at inlet to proofer. (This is a push fit connection).
9. Remove water solenoid and replace.

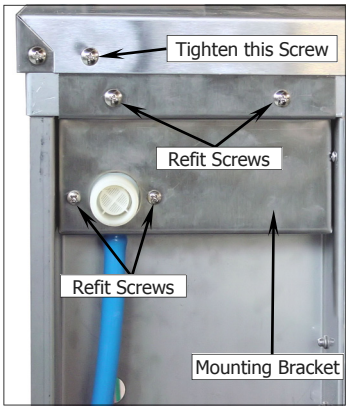


10. Insert replacement water solenoid into recess at rear of proofer.

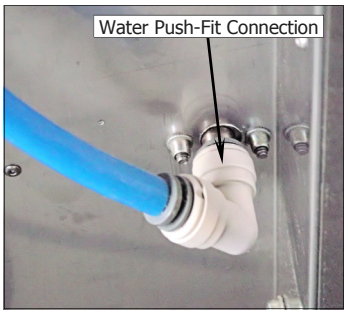
11. Refit water solenoid mounting bracket by pushing top of bracket up under top panel lid.
12. Ensure water solenoid inlet is located through hole in bracket.



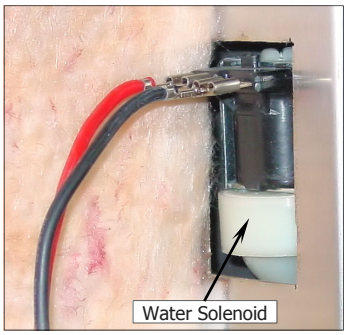
13. Refit and tighten screws securing water solenoid to mounting bracket.
14. Secure mounting bracket to rear of proofer.
15. Tighten screw at top LH corner of proofer.



16. Connect hose from water solenoid to proofer inlet at bottom of proofer. (This is a push fit connection).
17. Re-connect water supply to proofer.

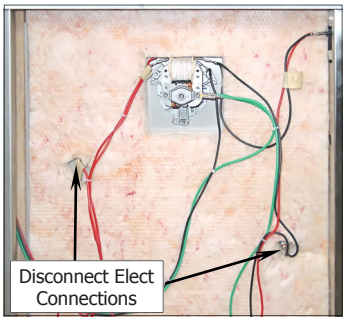


18. Connect electrical connections to water solenoid.
19. Refit and secure RH access panel.



5.2.9 Dry Element

1. Remove RH access panel (refer Section 5.1.2).
2. Disconnect electrical connections to the dry element.

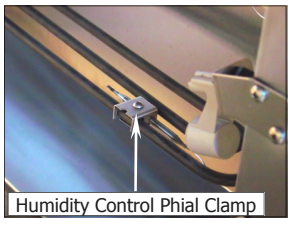


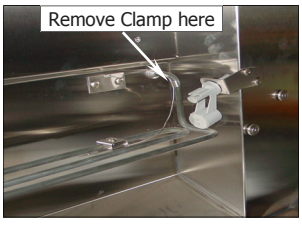
3. Pull back insulation to reveal terminals. Unscrew locking nuts.

4. Remove RH Side Rack from proofer. (refer Section 5.1.3).
5. Remove Fan Baffle. (refer Section 5.1.4).
6. Withdraw dry element from inside proofer / holding cabinet.
7. Re-assemble in reverse order.

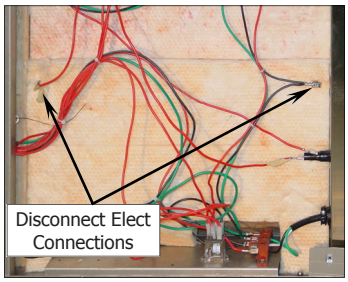
5.2.10 Wet Element

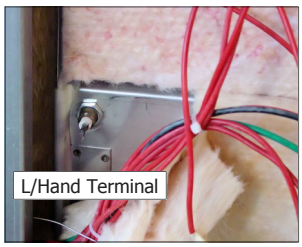
1. Remove RH Side Rack from proofer. (refer Section 5.1.3).
2. Remove Fan Baffle. (refer Section 5.1.4).
3. Lift out and remove the water trough.
4. Unscrew and remove humidity control phial from element by loosening and removing clamp. Remove phial from element.

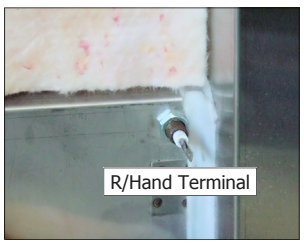




5. Remove RH access panel (refer Section 5.1.2).
6. Disconnect electrical connections to the dry element.
7. Pull back insulation to reveal terminals. Unscrew locking nuts.



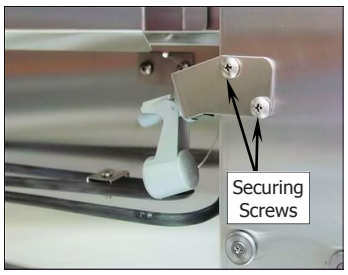




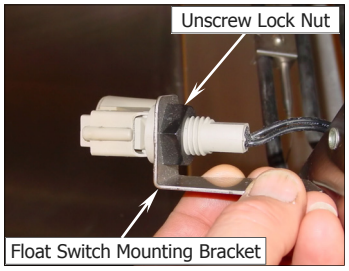
8. From inside the proofer, withdraw the element.
9. Re-assemble in reverse order.

5.2.11 Float Switch

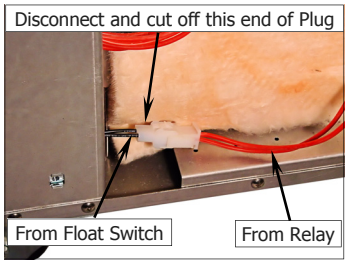
1. Remove Control Panel. (refer Section 5.1.1).
2. Remove RH Side Rack from proofer. (refer Section 5.1.3).
3. Remove Fan Baffle. (refer Section 5.1.4).
4. Lift out and remove the water trough.



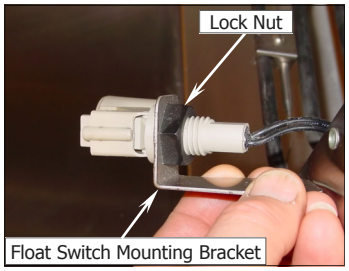
5. Remove 2 screws securing float switch bracket to prover.
6. Unscrew locknut securing float switch to mounting bracket.
7. Remove RH access panel (refer Section 5.1.2).



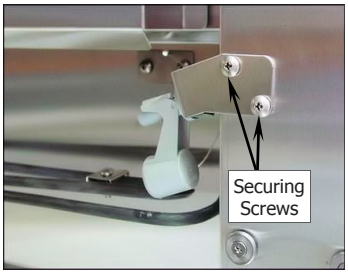
8. Disconnect float switch plug at connector.
9. Cut off plug from float switch end of cable.
10. Pull cable through hole into prover.
11. Remove float switch mounting bracket and lock nut from cable.



12. Fit float switch mount bracket and lock nut onto new float switch cable, ensuring bracket is orientated correctly and tighten up locknut.
13. From inside prover, feed cable through hole in prover side wall and out to RH side of oven.



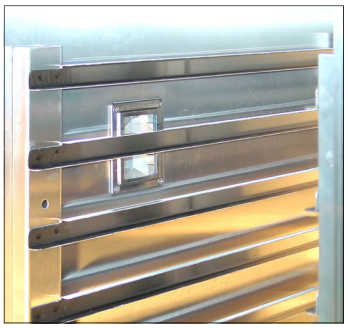
14. Fit supplied 2 Way Cap to terminal ends of float switch cable and connect up plug to connector from relay.
15. Refit float switch mounting bracket and secure with 2 screws.



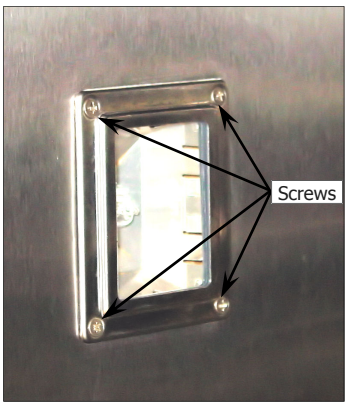
16. Refit water trough and check float switch operates in a vertical movement without catching the sides of the water trough.
17. Refit Control Panel. (refer Section 5.1.1).
18. Refit RH Side Rack. (refer Section 5.1.3).
19. Refit Fan Baffle. (refer Section 5.1.4).
20. Refit RH access panel (refer Section 5.1.2).

5.2.12 Lamp Assy

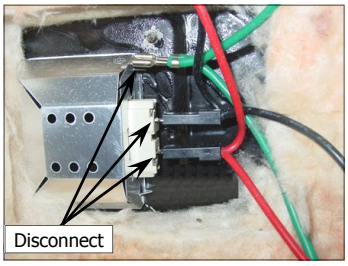
1. Remove LH access panel (refer Section 5.1.2).
2. Remove LH Side Rack from proofer. (refer Section 5.1.3).



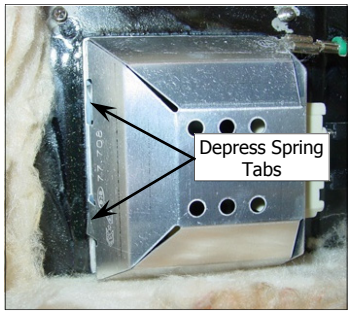
3. Remove 4 screws securing support frame.
4. Remove support frame, glass lens and gasket.
5. Remove light bulb if required (this is a push fit into housing).



6. Pull back insulation to reveal rear of lamp assy.
7. Disconnect electrical connections on rear of lamp assy.



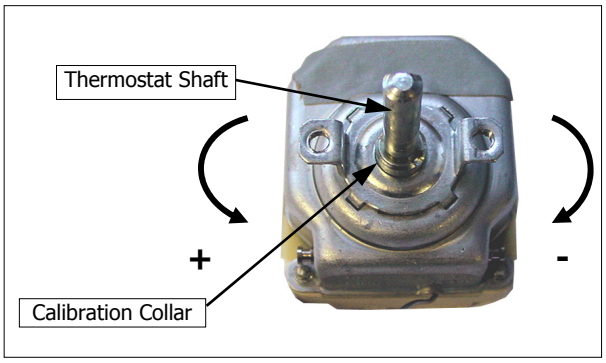
8. Depress spring loaded locking tabs on rear of light assy. Push light assy into proofer and remove from proofer.
9. Re-assemble in reverse order.



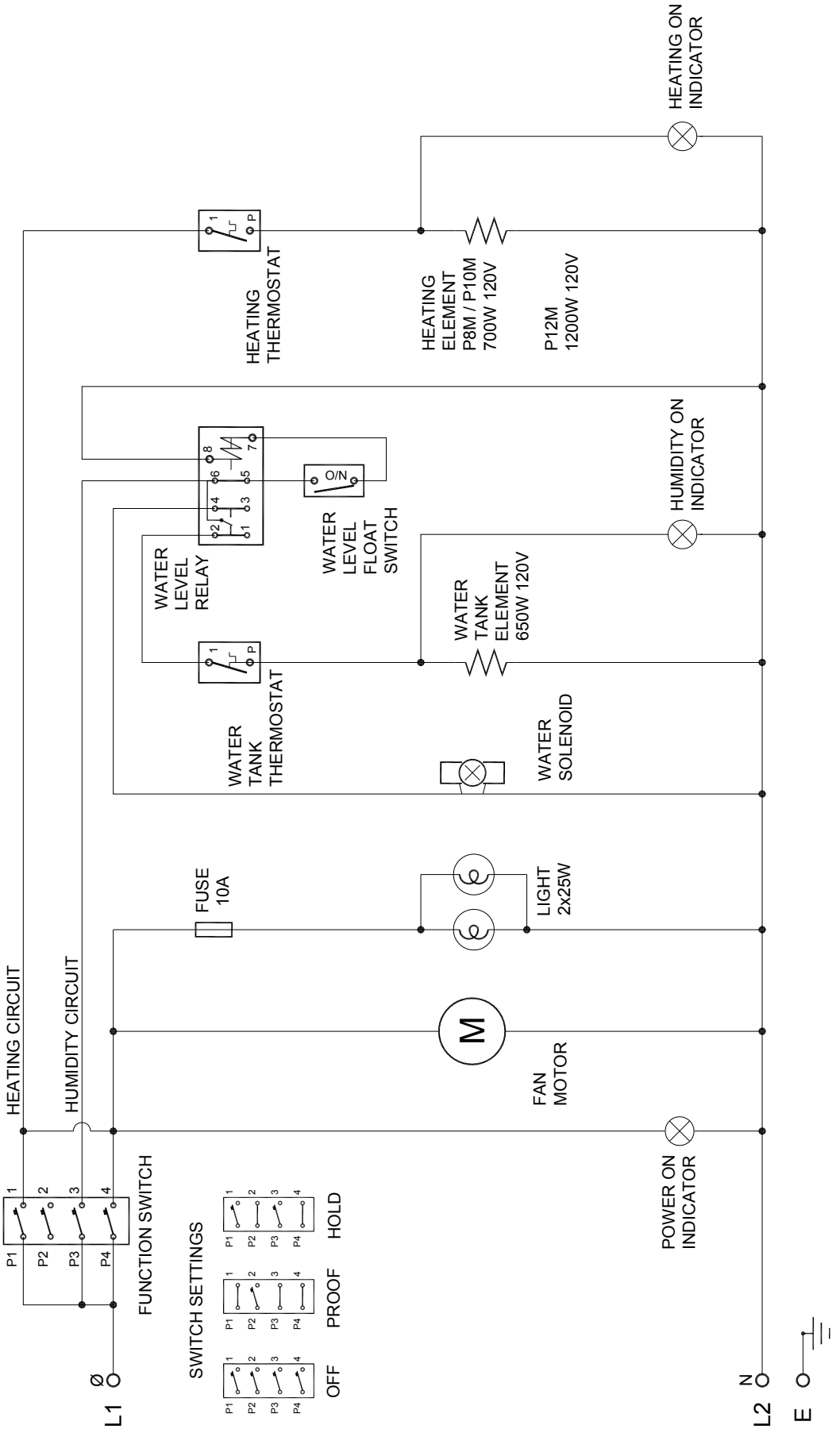
5.3 Adjustment & Calibration

5.3.1 Temperature Calibration

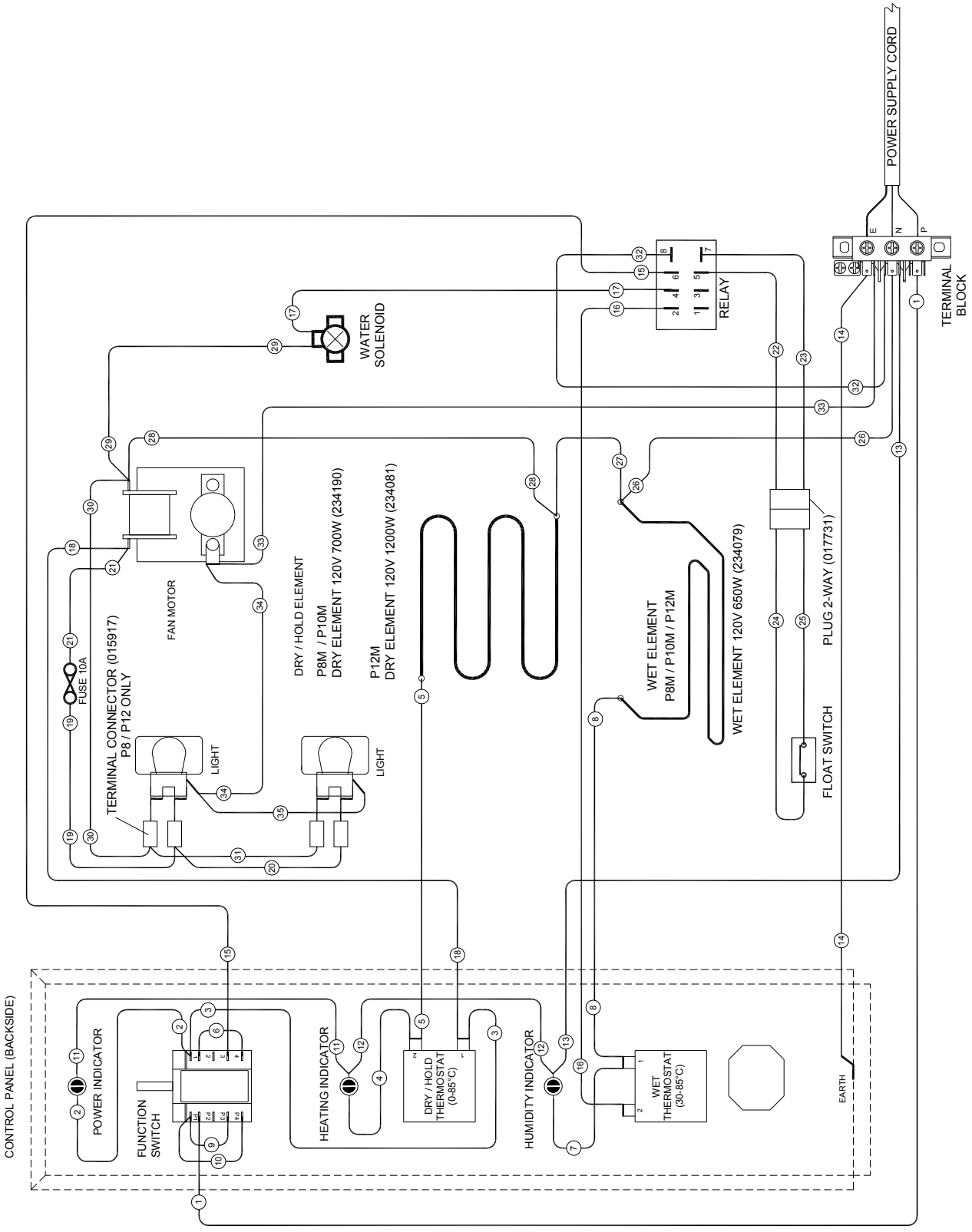
1. Remove thermostat control switch (refer 5.2.2).
2. Adjust calibration collar located at base of thermostat shaft.
3. Adjustment of calibration collar by 1° angular will alter Proofer temperature by approximately 2°C (36°F).
4. To increase temperature, turn thermostat shaft fully counter-clockwise then turn calibration collar, counter-clockwise.
5. To decrease temperature, turn thermostat shaft fully clockwise then turn calibration collar clockwise.
6. Refit thermostat control switch.
7. Turn On power and re-check thermostat calibration.



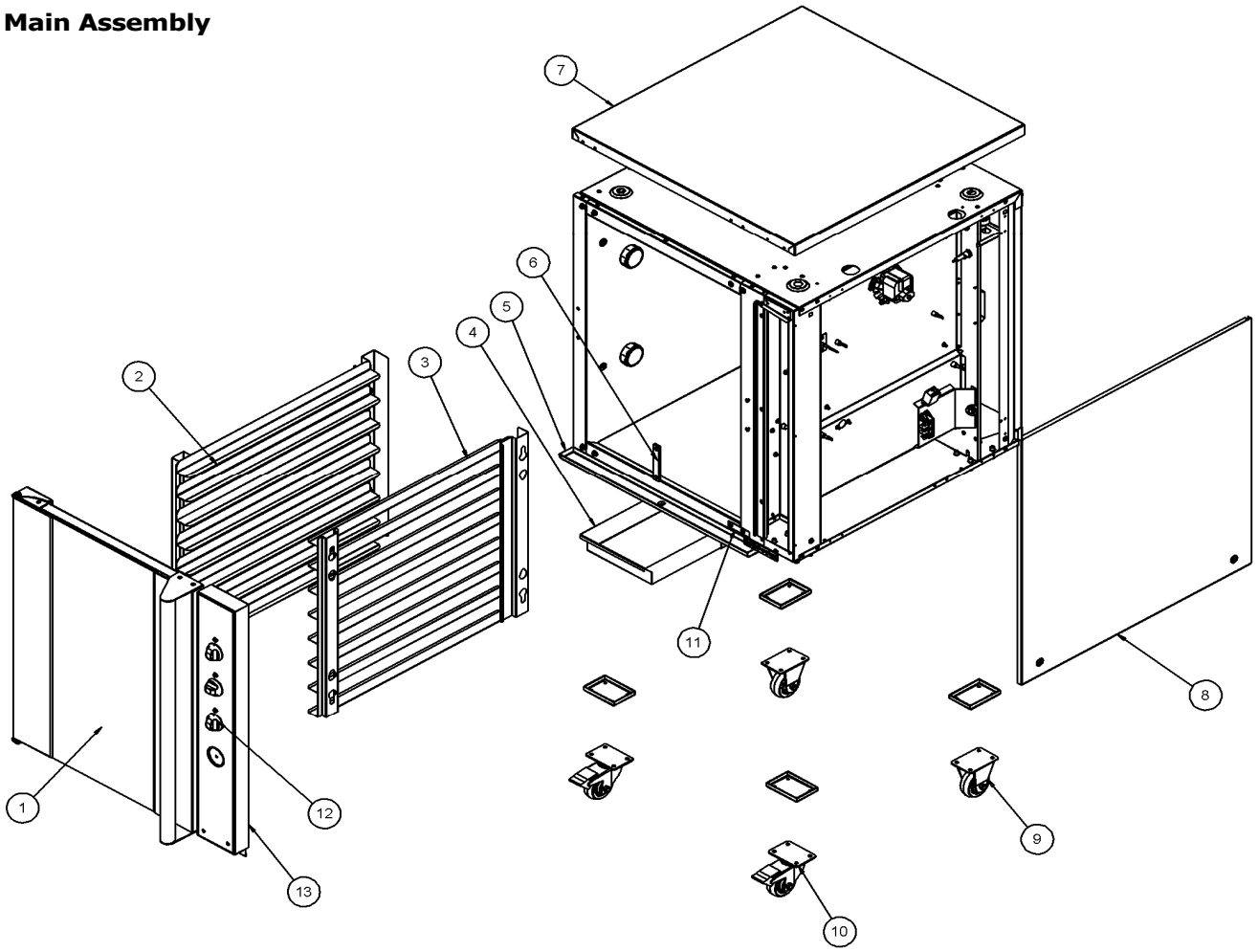
Electrical Schematic P8M / P10 / P12M Proofer Holding Cabinets.



Wiring Diagram P8M / P10M / P12M Proofer Holding Cabinets.



Main Assembly



ITEM	PART No.	DESCRIPTION		*RPL
1	M234565	DOOR ASSEMBLY P8		C
	M236466	DOOR ASSEMBLY P10		C
	M234566	DOOR ASSEMBLY P12		C
2	M235022	RACK WA LH P8	**(from S/N 476955)**	D
	M236520	RACK WA LH P10		D
	M235024	RACK WA LH P12 12-TRAY	**(from S/N 476948)**	D
	M235026	RACK WA LH P12 9-TRAY	**(from S/N 476948)**	D
	M235442	RACK WA LH P8 600x400 TRAY	**(from S/N 476955)**	D
	M235443	RACK WA LH P12 600x400 TRAY	**(from S/N 476948)**	D
	M234324	RACK WA LH P8	**(to S/N 476954)**	D
	M234661	RACK WA LH P12 9-TRAY	**(to S/N 476947)**	D
	M234328	RACK WA LH P12 12-TRAY	**(to S/N 476947)**	D
3	M235023	RACK WA RH P8	**(from S/N 476955)**	D
	M236521	RACK WA RH P10		D
	M235025	RACK WA RH P12 12-TRAY	**(from S/N 476948)**	D
	M235027	RACK WA RH P12 9-TRAY	**(from S/N 476948)**	D
	M235440	RACK WA RH P8 600x400 TRAY	**(from S/N 476955)**	D
	M235444	RACK WA RH P12 600x400 TRAY	**(from S/N 476948)**	D
	M234325	RACK WA RH P8	**(to S/N 476954)**	D
	M234662	RACK WA RH P12 9-TRAY	**(to S/N 476947)**	D
	M234329	RACK WA RH P12 12-TRAY	**(to S/N 476947)**	D
	M235445	600x400 RACK CONVERSION KIT P8		D
	M235446	600x400 RACK CONVERSION KIT P12		D

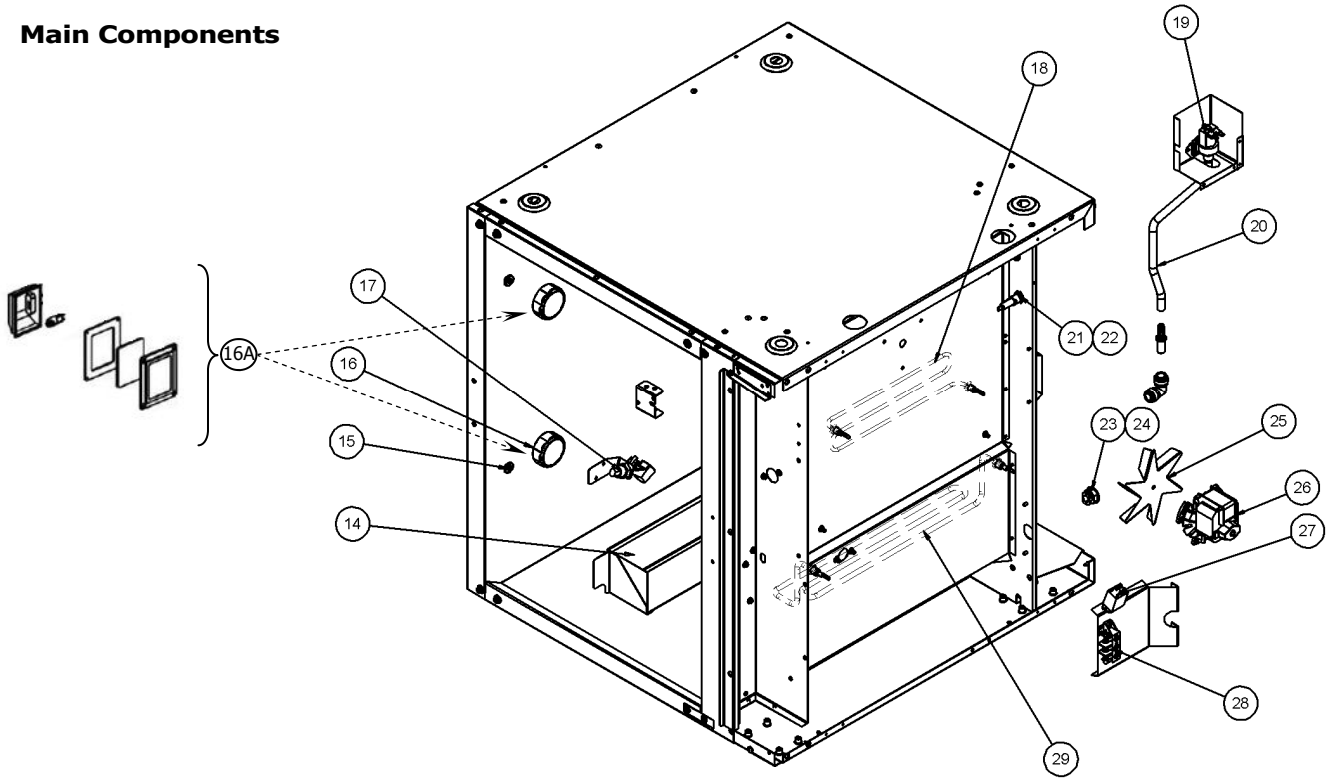
***Recommended Parts Level**	
RPL	Number of Units In-Service
A	1-5
A+B	5-10
A+B+C	10-50
A+B+C+D	50+

Main Assembly (continued)

ITEM	PART No.	DESCRIPTION	*RPL
4	M026216	DRAWER WA	D
5	M234319	CONDENSATE CHANNEL **(P8 / P12)**	D
	M236599	CONDENSATE CHANNEL **(P10)**	D
6	M022758	DOOR CATCH PLATE	C
7	M234313	TOP COVER **(P8 / P12)**	D
	M236463	TOP COVER **(P10)**	D
8	M234315	SIDE PANEL **(P8)**	D
	M236464	SIDE PANEL **(P10)**	D
	M234316	SIDE PANEL **(P12)**	D
9	M234216	CASTOR 75mm RIGID RUBBER	D
10	M234217	CASTOR 75mm SWIVEL RUBBER D/BRAKE	D
11	M234856	HINGE SPACER	D
	M236299	DOOR GASKET	D
12	M234447	KNOB INDEXED	C
13	M234334	CONTROL PANEL ASSEMBLY (**P8M)** °F	D
	M234717	CONTROL PANEL ASSEMBLY (**P8M)** °C	D
	M236526	CONTROL PANEL ASSEMBLY (**P10M)** °F	D
	M236527	CONTROL PANEL ASSEMBLY (**P10M)** °C	D
	M234335	CONTROL PANEL ASSEMBLY (**P12M)** °F	D
	M234718	CONTROL PANEL ASSEMBLY (**P12M)** °C	D

***Recommended Parts Level**	
RPL	Number of Units In-Service
A	1-5
A+B	5-10
A+B+C	10-50
A+B+C+D	50+

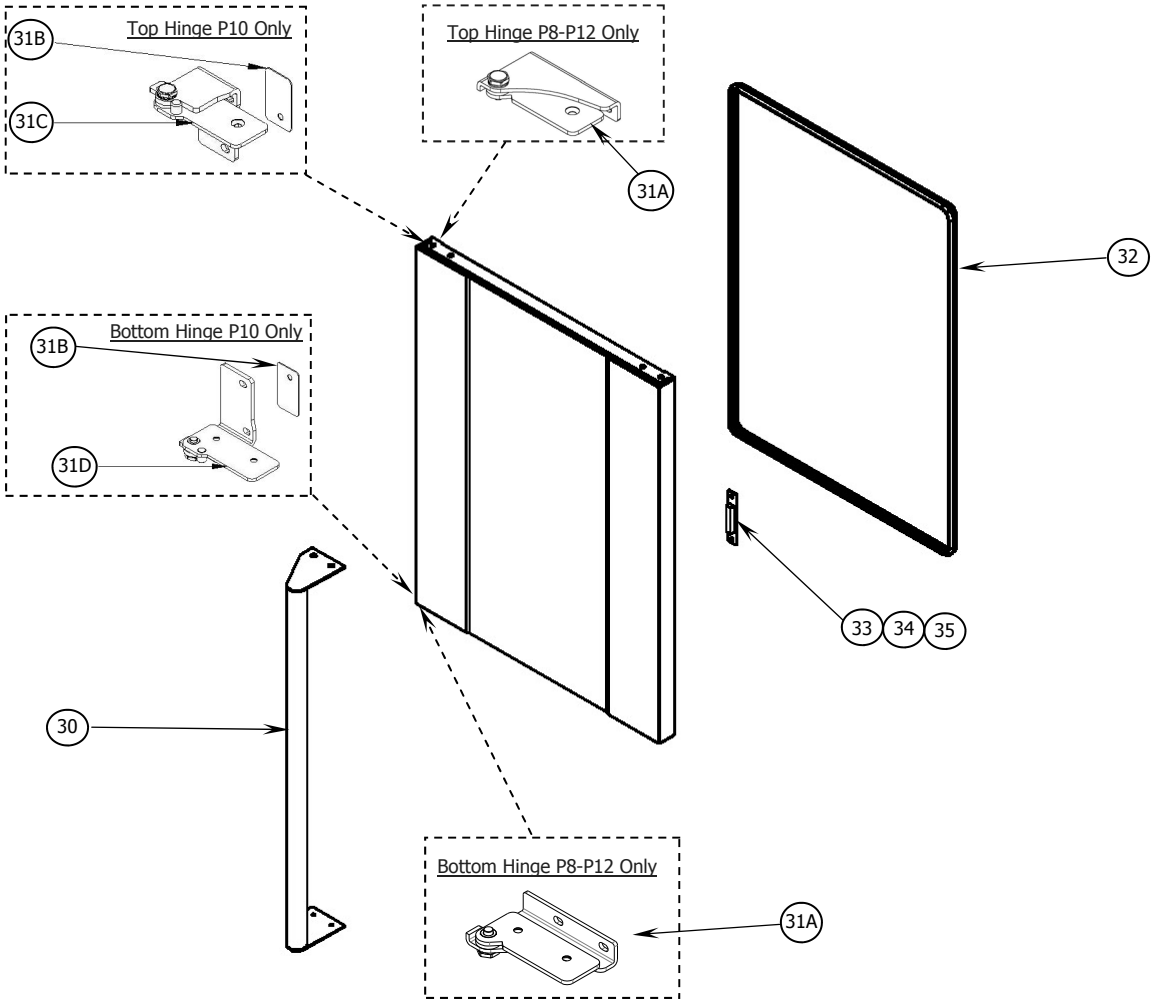
Main Components



ITEM	PART No.	DESCRIPTION	*RPL
14	M234318	WATER TANK WA **(P8 / P12).**	D
	M236668	WATER TANK WA **(P10).**	D
15	M025566	HANGER STUD.	D
16	M233863	OVEN LAMP ASSY -**MUST ORDER M233884 - (P8 / P12).**	A
	M233115	OVEN LAMP LENS **- (P8 / P12).**	B
	M233884	LAMP BULB G9 25W HALOGEN **120V - (P8 / P12).**	A
	M233883	OVEN LAMP SEAL - **(P8 / P12).**	B
16A	M233884	LAMP BULB G9 25W HALOGEN **120V - (P10).**	A
	M236214	OVEN LAMP HOLDER - **(P10).**	A
	M021352	OVEN LAMP GLASS - **(P10).**	B
	M021353	LAMP FRAME - **(P10).**	A
	M021354	LAMP GASKET - **(P10).**	B
17	M233528	FLOAT SWITCH - CAP WIRED.	B
18	M234190	DRY ELEMENT **120V** 700W **(P8 / P10).**	B
	M234081	DRY ELEMENT **120V** 1200W **(P12).**	B
19			
	M234349	WATER SOLENOID 90° OUTLET **120V.**	B
20	M234668	WATER TUBE 3/8" ID BLUE 640mm **(P12).**	D
	M234669	WATER TUBE 3/8" ID BLUE 490mm **(P8 / P10).**	D
Not	M025922	ADAPTOR BRASS ¾" BSP. **(USA / CANADA ONLY).**	D
	M021527	WASHER RUBBER. **(USA / CANADA ONLY).**	A
21	M234803	FUSE 10A Ø6.3 X 32mm.	B
22	M234802	FUSE HOLDER 16A 250V.	D
23	M233870	CABLE CLAMP PA107.	D
24	M233871	SCREW 3.5x15 Hi-Lo.	D
25	M022042	FAN BLADE.	D
26			
	M025387K	MOTOR A67-3038LH-47 **(120V).**	B
27			
	M021535	RELAY **110V.**	C
28	M026160	TERMINAL BLOCK FV110B.	C
29			
	M234079	WET ELEMENT **120V** 650W.	B

*Recommended Parts Level	
RPL	Number of Units In-Service
A	1-5
A+B	5-10
A+B+C	10-50
A+B+C+D	50+

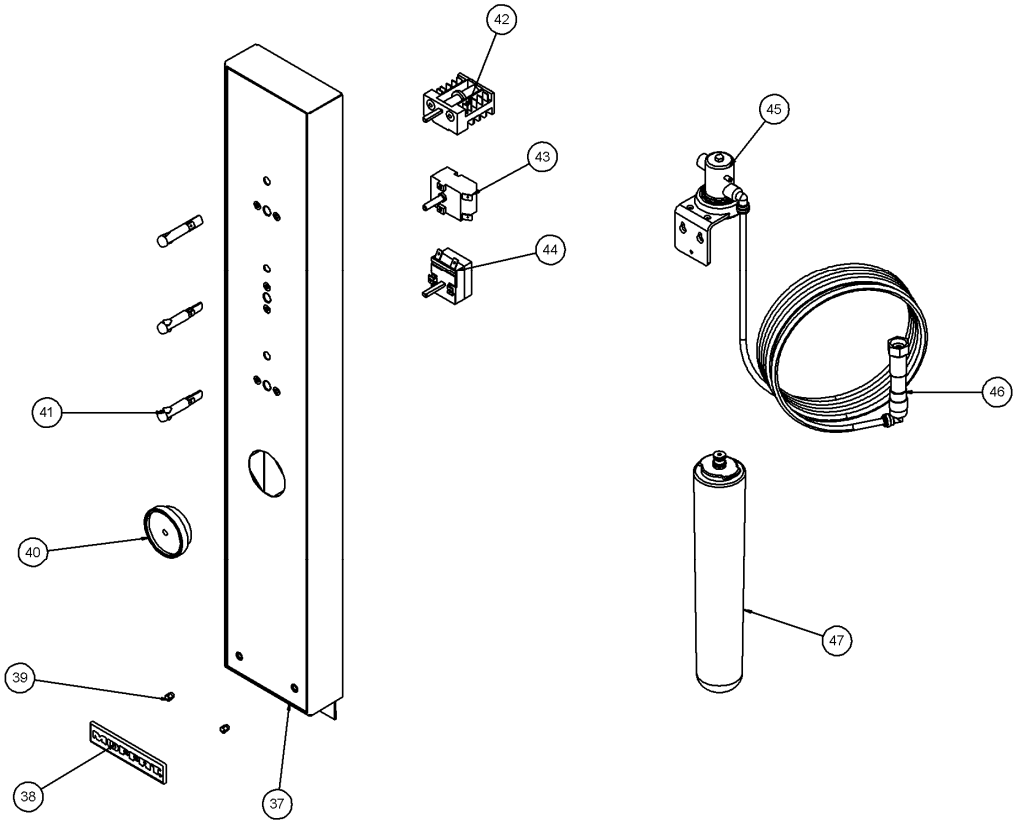
Door Assembly



ITEM	PART No.	DESCRIPTION	*RPL
30	M234571	DOOR HANDLE WA (P8 Only).	D
	M236473	DOOR HANDLE WA (P10 Only).	D
	M234535	DOOR HANDLE WA (P12 Only).	D
31A	M234930	DOOR HINGE SET (P8 - P12 Only). (Includes Top and Bottom Hinge)	B
31B	M236299	DOOR HINGE GASKET (P10 Only).	B
31C	M235851	DOOR HINGE SET TOP (P10 Only).	B
31D	M235852	DOOR HINGE SET BOTTOM (P10 Only).	B
32	M234570	DOOR SEAL (P8).	B
	M236474	DOOR SEAL (P10).	B
	M234537	DOOR SEAL (P12).	B
33	M018947	MAGNET CATCH	B
34	M026604	CATCH CLIP	C
35	M025600	MAGNET MOUNTING PLATE	C

*Recommended Parts Level	
RPL	Number of Units In-Service
A	1-5
A+B	5-10
A+B+C	10-50
A+B+C+D	50+

Controls & Water Assembly



ITEM	PART No.	DESCRIPTION	*RPL
37	234641	CONTROL PANEL LAMINATED P8M °F	D
	234715	CONTROL PANEL LAMINATED P8M °C	D
	236586	CONTROL PANEL LAMINATED P10M °F	D
	236587	CONTROL PANEL LAMINATED P10M °C	D
	234642	CONTROL PANEL LAMINATED P12M °F	D
	234716	CONTROL PANEL LAMINATED P12M °C	D
38	233865	BADGE MOFFAT	D
39	228132	TUBE CLIP	B
40	022788	THERMOMETER	D
41	234737	INDICATOR LED RED 9mm 110-250V BIPOLAR	A
42	022789	SWITCH - 3 POSITION	B
43	022787	THERMOSTAT 0-85 DEG C	A
44	024527	THERMOSTAT 30-85 C	A
45	234347	FILTER HEAD KIT (INCLUDES ITEM 47) **(OPTIONAL)**	C
46	234563	DOUBLE CHECK VALVE **(OPTIONAL)**	D
47	234562	FILTER CARTRIDGE **(OPTIONAL)**	B
52	012289	CORD SET 15A 120V 5-15P US, CAN, XP **(P8 , P10 ONLY, NOT SHOWN)**	D
	023100	CORD SET 20A 120V 5-20P US, CAN **(P12 ONLY, NOT SHOWN)**	D

***Recommended Parts Level**	
RPL	Number of Units In-Service
A	1-5
A+B	5-10
A+B+C	10-50
A+B+C+D	50+

Reversing the Proofer Door (P8/P12 Proofer/Holding Cabinet Only)

NOTE:

- **Refit all screw fasteners using a low-mid strength thread locking adhesive unless otherwise stated.**
- **Door reversal should only be carried out by a suitably competent person.**

1. Whilst supporting door remove bottom hinge body (two screws) and remove door.
2. Remove top hinge body (two screws).
3. Remove four cover screws covering alternate hinge holes. Refit cover screws on opposite side.
4. Remove the LH side panel (four screws).

When Changing to RH Hinged Door.

1. Remove the LH magnet plate cover screws and clips from inside LH wall (Do not fit cover screws to old magnet position).
2. Transfer door magnet plate to opposite side.

When Changing to LH Hinged Door.

1. Remove magnet plate and transfer to opposite side.

Important: Redundant plate holes in LH side wall must be filled to stop steam ingress into wall cavity.

2. Fit bottom hinge body to top on opposite side, centre hinge on slots.
3. Whilst holding door in place fit remaining hinge body to bottom, securing door in position.
4. Ensure door seal is removed and re-fitted with the join in the seal at bottom.
5. Refit the LH side panel.